

THE
COMPLEAT CYDERMAN:
OR, THE
PRESENT PRACTICE
OF RAISING
PLANTATIONS
OF THE BEST
CYDER APPLE and PERRY PEAR-TREES,
WITH THE
Improvement of their Excellent Juices.

S H E W I N G,

- | | |
|--|---|
| <p>I. The Benefit of making Plantations with the right Sort of Cyder Apple and Perry Pear-Trees.</p> <p>II. Of the various Soils, and proper Situations for Plantations of the <i>Hereford</i> and <i>Soutbams</i> right Cyder Apple and Perry Pear-Trees.</p> <p>III. Of raising and planting the right Sort of these Trees.</p> <p>IV. Various Methods of dressing and pruning these Trees.</p> <p>V. Of gathering, hoarding, and sweating, Cyder and Perry Fruit.</p> <p>VI. Of fermenting and racking Cyder and Perry.</p> <p>VII. Several Ways of preparing Casks to preserve these Liquors sound and pleasant.</p> | <p>VIII. To make a sweet Cyder out of a rough Cyder.</p> <p>IX. Several Ways to make Cyder stronger than ordinary.</p> <p>X. Of making a good Cyder from Crab Apples.</p> <p>XI. Of improving Cyder made from greenish Fruit.</p> <p>XII. Of making bad Cyder Apple-Trees become good ones.</p> <p>XIII. Two Cases, shewing how to recover damaged Cyders.</p> <p>XIV. Various Methods of making Cyders in different Countries.</p> <p>XV. Of Cyder-making, and improving it in Casks, by an eminent Doctor of Physick.</p> |
|--|---|

W I T H

Many other IMPROVEMENTS relating to these excellent Liquors.

By EXPERIENC'D HANDS, living in the Cyder Countries
of Devonshire, Cornwall, Herefordshire, &c.

L O N D O N:

Printed for R. BALDWIN, at the *Rose*, in *Pater-Noster-Row*.
MDCCLIV.

[Price Two Shillings]



P R E F A C E.

THE many and great Advantages that might be made to accrue to *Great-Britain* and *Ireland* by increasing Plantations with the right Sort of Cyder Apple and Pear-Trees, is of such Importance, that not only Thousands of Acres of barren Lands may be improved by it in the highest Degree, but a most rich, vinous Liquor may be enjoyed in the greatest Plenty and Perfection, that is as strong, and as pleasant, and I am sure is much wholesomer, than most Foreign Wines; and by which the Importation of them may be much lessened, our Treasure more kept at Home, the publick Revenue increased, and great Numbers of the Poor employed. And why this has not been done is, because the different Natures of the *Southams*, and other Cyder-Apples, their excellent Juice, and their true Management, is unknown to most People. It is true, that several Authors have wrote on the *Herefordshire* Cyder Apples, but most of the *Southams* Sort, and their delicate Properties, have not been so much

as mentioned by them. Nor could I have been Master of this superior Knowledge, had I not travelled in *Devonshire*, and settled such a Correspondence with a most accute Planter and Cyderist there, who from Time to Time communicated to me the different Natures of their Soils, their best Methods of raising and planting their Apple-Trees, dressing them afterwards, gathering and hoarding their Fruit, grinding and pressing them in their several Sorts of Mills and Presses, making their Cyders, fermenting and racking them, and preserving them in Casks rightly prepared, for keeping them long in a sound, pleasant Condition, and also from my own Practice, as several of my inclosed Fields have Apple and Pear-Trees growing on their Grass-Baulks.

Contrary to what happened to a most noble Person, possessed of one of the greatest landed Estates in this Kingdom, yet was not Master of an Orchard, though both he and his Lady were great Lovers of Cyder. It is true, they had many Dwarf Apple-Trees, of the best Sorts of eating Apples near their Seat, about thirty Miles from *London*, and once had a Hogshead of Cyder made from them; but, it becoming sour before Tapping, it so discouraged the Lord, that he never had the like attempted, but bought a Hogshead of Cyder of me, that was made from right *Southams* Cyder Apples to the Satisfaction of the Family. It is therefore to be hoped, that this Treatise will come into the
Hands

Hands of many, who, by reading its plain, practical Directions, will be induced to encourage planting the true Sort of Cyder Apple-Trees, and Perry Pear-Trees with Expedition, as it will certainly (where there is a Convenience for it) answer theirs and the Nation's Interest in general, besides preserving their Healths and Lives, which Thousands have lost by tipping expensive, sophisticated, adulterated Foreign Wines, that retain in them such a tartarous Quality (as Doctor *Quincy* rightly observes, at Page 217, in his *Dispensatory*) as breeds the Gout and other Diseases, which Cyder is a perfect Antidote against, as well as against our reigning *British* Disease, the Scurvy.

As to the common Objection, that Apples will be stole, if their Trees are planted in Hedges, Woods, Fields, or Orchards; it is a wrong Notion, for that the right Sort of Cyder Apples and Perry Pears are not eatable, yet make the best of Cyder and Perry; for the more luscious an Apple is for the Mouth, the worse it is for the Cask; therefore the Gold Pippin is not here advised planting, as Sir *Jonas More* strenuously does in his Cyder-Book. Its Juice is of too weak a Nature to keep long, and warm the Drinker, unless mix'd with a stronger Sort; which leads me to answer another Objection,

That Cyder is a weak, insipid, griping Liquor. This I own to be true, as most is that is made in *London* and elsewhere of wrong

Cyder Fruit; for without the right Sort of Cyder Fruit, there is no such Thing as making right Cyder. But this is not the Quality of the *Southam* Cyders, as is well known to some *Londoners*, who annually come into this Maritime County on Business, where at first they drink this Cyder as free as if it was the *London* Sort; but, by the Time they have drank a Bottle or two, they find themselves intoxicated, to their Wonder; for this *Southams* Cyder is a Winter as well as a Summer Liquor, therefore in *Devonshire* they call it *Manly Cyder*; and indeed, I found it such when I drank it there: But I cannot say the same by the *Herefordshire* Cyder; for when I did the like in that County, I found it a very pleasant Liquor, but far from being as strong as the *Southams* Cyder.

So the *Herefordshire* Cyder in *London* is justly accounted a very palatable Sort, yet, in the general is allowed to be a weak Cyder; and all weak Cyders, we know, are naturally cold and sickly in Quality, generating Wind, and is very prejudicial to the Stomach, consequently very unfit for Winter drinking: Whereas the *Southams* Cyder, by several Rackings, is made a pleasant, sweet Cyder, or a rough, strong Cyder by fewer Rackings; so that it may be made a most wholesome, palatable Cyder both for Summer and Winter drinking, without the Assistance of any Ingredient whatsoever.

Sir *Jonas More*, in his Cyder-Book, has endeavoured to persuade the World, that by mix-

ing a Sugar Syrup with Brandy, and adding it to a Cask of Cyder, it will improve it to the highest Degree in Pleasantness of Taste, and of Strength; the first of which Qualities I deny; for there is no Ingredient whatsoever can improve the excellent natural Taste and Quality of genuine, intire, neat Cyder when it is in its best Condition, for then it may be said to vie with *French Wines*; on the contrary, I am sure, that no Sugar or Brandy, nor any other Ingredient that is pretended to make this most noble delicate Liquor better than it is, can do it, but will in some Degree alter its fine Flavour for the worse. Yet is this Brewage or Mixture much put in Practice, particularly in *London*, for giving their *London* made and *Herefordshire* weak Cyders a more pleasant Taste, and a more durable strong Body. Hence it is that I think myself obligated, for the Benefit of Mankind, to make this most rich, racy, strong Liquor more publickly known than now it is; that although the *Southams* Cyder has commonly a little roughish Taste, yet is so strong, and pleasant withal, that it should engage all that can afford it to enjoy it, preferable to all Liquors whatsoever.

And therefore it is now the Concern of many Gentlemen, that they have omitted planting Orchards with the right Sort of Cyder Apple-Trees, and Perry Pear-Trees; relating to which a *Herefordshire* Gentleman, who has travelled much, and is well acquainted with the *beau Monde*, told me, that Doctor *Boerhaave*

used to call Cyder Apple-Wine; and that at this Time many Gentlemen in *England* keep Cyder in their Houses; and own they did not know the Value of it formerly, nor that Apples which are the worst for eating, make the best Cyder.

The *Southams* Cyder does not stand in Need of any assistant distilled Spirit to make it stronger than it is; for as no additional Ingredient can give this racy Liquor a finer Flavour than it naturally has from the Apple, so no Strength added to it, can be better adjusted than its own, for common drinking. But if a Person thinks fit to have it stronger still, it may be done more than by one Way in a very palatable, and very wholesome Manner, free of any Sugar, Molasses, or Raisins, or any other Sweet whatsoever; for Sugar is justly deemed an Acid, and plainly proved to be such, from the common Practice of making one of the sharpest and best of Vinegars with it, which is done by mixing Sugar with Water, and letting it stand some Time in the Sun in a Cask or Bottle. This, I suppose, Sir *Jonas More* was a Stranger to, and so was he to the Nature of the *Southams* Cyder Apples, which, when he published his Method of improving Cyder by Syrup of Sugar and Spirits, was very little known.

But now, since great Numbers of Hogheads are every Year brought by Sea to *Cotton's*, *Chamberlain's*, and *Beal's* Wharf in *Southwark* from the *Southams*, the Virtues of this strong, excellent

P R E F A C E. ix

lent Cyder should engage many Buyers of it, for its being the most wholesome Liquor that is made in *Europe* for our ordinary Use, as its specifick Virtues make no Drink more effectual against the Scurvy, as also a very prevalent one against the Stone; and, by its mundifying Qualities, is good against the Diseases of the Spleen, and is likewise esteemed excellent against Melancholy.



A

T A B L E

O F

C O N T E N T S.

T HE Nature of Clay Soils for planting Fruit-Trees in	Page 2
<i>Copy of a Letter from a Cyderist in Devon-</i> <i>shire to the Author, shewing that Clay is the</i> <i>best Soil to plant in, and that Wilding Apples</i> <i>make a better Cyder than Table Fruit</i>	8
<i>Of the Situation of Land most proper for an</i> <i>Orchard, and the Method of defending it a-</i> <i>gainst blighting Winds; by a Devonshire Cy-</i> <i>derist</i>	12
<i>The Situation of Land most proper for a fruitful</i> <i>Orchard, and the Ordering of it; by another</i> <i>Hand</i>	13
<i>The Defence and Ordering of Trees in an Or-</i> <i>chard; by the same Hand</i>	15
<i>Wet Land, how to order it for planting Fruit-</i> <i>Trees on the same</i>	17
	<i>How</i>

<i>How the most profitable Two-Coulter Drain-Plow lays wet Land dry at the least Expence, for planting it with Fruit-Trees</i>	Page 19
<i>How to qualify poor Land, for causing it the more to forward the Growth of Fruit-Trees</i>	20
<i>A Pear and Apple-Tree that bore four times more Fruit than the like Number of such Trees, in an uncultivated Orchard</i>	21
<i>How to raise Stocks from Seeds, or Kernels of Apples, Pears or Crabs, each of which Sort is to be sown by themselves</i>	24
<i>How to secure the Apple and Pear Kernels from the Damage of Birds and Vermin</i>	25
<i>Why Stocks raised from Crab Kernels are better than those raised from Apple</i>	26
<i>Objections against transplanting Crab Stocks got out of Woods and Hedges to graft Apples on</i>	27
<i>Of the Management in Seedling Plants of the first Year's Growth; by the Devonshire Planter and Cyderist</i>	28
<i>A second Way to manage Seedling and other Plants of Apples and Pears, &c. by the same Devon- shire Correspondent</i>	30
<i>Apple Seeds will not produce the same Kind of Apple they were had from; and how Crabs im- prove Cyder; and how to chuse the best Seedling Plants out of the Seed-Bed, for making the best Trees</i>	31
<i>Reasons why every one ought to graft, plant, and raise his own Fruit-Trees</i>	32
<i>How to raise a Crab Hedge, so as to prove a good Fence, and bear Fruit besides; by this Author</i>	34
	<i>The</i>

<i>The Southams Method to top-dress the Roots of old Apple-Trees</i>	Page 39
<i>The Southams Method of supporting and securing Apple-Trees, by banking them up at their Planting</i>	40
<i>How an Orchard kept under Tillage causes Apple-Trees to grow as fast again as otherwise they would</i>	ibid.
<i>An Account of sixteen of the best Sorts of Cyder Apple-Trees, that were sent by Sea to London from Devonshire, for being transplanted in Hertfordshire, and elsewhere</i>	43
<i>The Southams Method of improving the Heads of Apple-Trees to great Advantage</i>	46
<i>Copy of a Letter from a Correspondent, the Devonshire Planter and Cyderist, shewing a more particular Management of their Apple-Trees than what has before been written, by forcing their Heads to grow in the best Fruit</i>	48
<i>How a certain Baronet in Devonshire greatly improved his bad Cyder-Orchard Apple-Trees</i>	51
<i>Copy of a Letter from a London Correspondent, shewing the Improvement of Cyder-Trees and Cyder in Devonshire and Herefordshire</i>	54
<i>A certain Gardener's Way to plant a Fruit-Tree, who says it is the best Way of all others</i>	58
<i>The Devonshire Planter's Method to plant Apple-Trees, as sent to this Author by him on his Arrival at London; with an Account of right Cyder Apple-Trees sent by him into Hertfordshire</i>	ibid.
	<i>Grafting</i>

<i>Grafting Crab-Stocks, &c. for Apple-Trees, according to the Southams Practice; by the Devonshire Planter</i>	Page 61
<i>Grafting; by another Hand</i>	63
<i>The Southams, or Devonshire Way of improving the interval Ground between young Apple-Trees in a new planted Orchard</i>	65
<i>The Redstreak Cyder Apple</i>	66
<i>Styre Apple and the Gold Pippin make the best Herefordshire Cyder</i>	67
<i>An Account of Cyder-making, as sent the 13th Day of July, 1753, to this Author, by an eminent Doctor of Physick; shewing different Ways of making and improving Cyder by several Persons in the Country about him</i>	68
<i>The Devonshire People are all fond of the White-four Apple, which makes the roughest Cyder</i>	74
<i>The Devonshire Planter's Account of Moss in Trees, and their Cure</i>	76
<i>An Account, by another Hand, of the Moss on Fruit-Trees, and their Cure</i>	ibid.
<i>The White-four Cyder Apple</i>	79
<i>The Cornish Cyder Apple</i>	80
<i>The Meget, or Medyat Cyder Apple</i>	81
<i>The Bachamoor Cyder Apple</i>	82
<i>The Royal Wilding Cyder Apple</i>	ibid.
<i>The Cackagee Cyder Apple, or Irish Crab</i>	ibid.
<i>The Redstreak Cyder Apple</i>	83
<i>The Bitter-sweet Cyder Apple</i>	ibid.
<i>The Southams excellent Method of preparing their Cyder-Casks, different from all Ways hitherto published</i>	84
	To

<i>To scent a Cask for the better sweetning it, for preserving the Cyder sound, and sweetning it</i>	Page 87
<i>The Southams Method of gathering Cyder Apples</i>	88
<i>Their Method of boarding Apples in the open Air</i>	89
<i>The Southams Method of boarding Windfall Cyder Apples, called their Grass-Fruit</i>	90
<i>The Southams Method of boarding Cyder Apples under an open Cover</i>	91
<i>The Southams Method of boarding Cyder Apples in Sheds, erected in Orchards for this Purpose</i>	93
<i>The wooden Cyder Mill; by a Devonshire Cor- respondent</i>	95
<i>Of the Stone Cyder Mill; by the Devonshire Cor- respondent</i>	96
<i>Of the several Sorts of Cyder Presses that in De- vonshire are called Pounds; by the Devonshire Correspondent</i>	97
<i>The Devonshire Practice in furnishing the Cyder Press with Murc or Pumice</i>	99
<i>The Way of furnishing the Cyder Press with Pu- mice; by another Hand</i>	100
<i>How a Bedfordshire Cyder Salesman grinds his Apples twice, for making the most Cyder of them</i>	102
<i>Another Country Cyder Salesman's Way to in- crease his Quantity of Cyder</i>	ibid.
<i>Cyder, how made by a poor Cyder Salesman</i>	103
<i>How three Sorts of Cyders are made from the same grinded Apples</i>	ibid.
<i>How</i>	

<i>How Mr. Trigg, a Nobleman's Keeper, made half a Hogshead of Crab-Juice good Cyder</i>	p. 103
<i>Cyder made by a Buckinghamshire Thatcher</i>	104
<i>Cyder made by a Hertfordshire Yeoman</i>	105
<i>A Farmer's wrong Way of making Cyder</i>	ibid.
<i>A Nobleman in Buckinghamshire, how he had a Hogshead of Cyder made from his choice Table-Fruit, but spoiled for Want of knowing how to manage it</i>	106
<i>How another Nobleman enjoys the very strongest of Cyder in London, as it is sent him out of Devonshire</i>	ibid.
<i>The new excellent Method of fermenting and racking Cyder, according to the present Practice of the Southams</i>	109
<i>How the Southams Cyderist makes a sweet Cyder of rough Cyder</i>	111
<i>The Practice of a curious Devonshire Gentleman, who is allowed, by the Country about him, to be generally Master of the best of Cyder</i>	112
<i>Why there is so much bad Cyder made, according to the Observations made by the Devonshire Cyderist</i>	113
<i>How a Gentleman turned his Cyder into Vinegar by a wrong Management</i>	114
<i>How a Gentleman's Servant had in Part spoiled a Hogshead of Cyder, and how, by the Gentleman's Directions, it was recovered</i>	ibid.
<i>A Case, shewing how a Gentleman in Cornwall recovered his old Cyder that was damaged by his villainous Servants, who, to supply what they drank of it, put Water into the Cask</i>	115

<i>To prevent Cyder, and keep it from fretting or fermenting too much</i>	Page 117
<i>A Hertfordshire Farmer's Way of making Cyder for his small Family</i>	118
<i>How to make Cyder-Royal, or double Cyder, by Sir Jonas Moor's Receipt</i>	ibid.
<i>How Cyder may be made to prevent, in a very great Degree, the Importation of Foreign Wines into Great-Britain, and all the King's Dominions.</i>	120
<i>How to improve a Cyder made from greenish Fruit</i>	121
<i>To fine a Hogshead of Cyder</i>	122
<i>A second Receipt to fine and preserve a Hogshead of Cyder.</i>	123



OF

O F

Planting and Improving FRUIT-
TREES, making CYDERS,
PERRIES and other LIQUORS,
in the greatest Perfection.

C H A P. I.

*Of Soils, and their Improvement, as
they relate to the Planting and
the Growth of Fruit-Trees.*

AS it has been the Objection of many ignorant Persons, that poor Land is unfit to plant standard Apple and Pear-Trees on, and that a richer Sort ill situated is also unfit for the same, I have thought it necessary, in the first Place, to show, that even barren Lands may be improved to great Advantage, by planting it with right Sorts of Apple and Pear-Trees; and that it is more owing to wrong Planting, or bad Management afterwards, than

B

to

to the Nature of the Earth or its Situation, if the Trees do not answer Expectation. First, therefore, I shall begin with an Account of Clay Soils.

The Nature of Clay Soils for planting Fruit-Trees in.—There are several Sorts of Clays, as the red, the yellow, the white, the blue, and the black Clays, each of which I shall give some Account of; and *first*, of the red Clay. This, like the other Sorts, abounds with greater Quantity of vegetable Salts than any other Earth whatsoever; but it must not be expected that a Tree will grow as fast in this Soil as in a Loam Sand, or other loose Earth, because the saline Particles of Clay are so closely confined in this its stiff Body, as very much hinders the emitting its fertile Salt free and quick to the Roots of Trees. Therefore Clays, more than any other Earth, requires the Help of Art to assist in opening their Bodies, that they may give the thready Roots of Trees an easy Admission into them. But where Art is not made Use of for this Purpose, the Tree must be planted the higher, for keeping its Roots the farther from them, else they may be here buried for ever. I mean, that if a Tree is planted too deep in any Clay, it will never prosper, because its necessary Shoots cannot make their Progress into this stiff cold Earth in due Season. An Instance of this was lately seen in my Neighbourhood.

A

A Gentleman coming into the Possession of a Landed Estate, found an Orchard planted with many Apple-Trees, where it was supposed they had stood near an hundred Years. It is true, that their Bodies were most of them sound, but very small and stunted, by being planted on a high level Ground, and deeply in a red Clay Soil, which occasioned them to bear Fruit but seldom to Profit. This provoked the Gentleman to stock many of them up, for planting others after a right Method in their Room.

The like Proof I have in my own Ground, where my Soil in my home Close is a red Clay, lying about ten Foot thick on a Rock of Chalk, and under a Loamy Surface about ten Inches deep; here I have Apple and black improved Cherry-Trees growing, planted on the Grass-Baulks, or Sides of my plowed Land, in single Rows. One of my Apple-Trees, by an ignorant Fellow, was planted too deep about twenty Years ago; others, by my Direction, were planted almost on the Surface of the Ground. The Difference is, that the too deep planted Tree has not grown hardly half so big as the others, nor does it bear Fruit like them; for it is become stunted, and gets more and more mossy. I have also a black Kerroon Cherry-Tree that I really transplanted on the very Grass-Ground, and, to supply the Want of a Foss, or Hollow in the Earth to plant in, I covered its Roots with a Virgin-Mould, &c. as I shall hereafter shew, where I write on Planting; which Tree

is now to be seen the most thriving one of Hundreds that I have growing. But, by the Way, my Reader is to observe, that this Cherry-Tree was ten or twelve Years Growth in a Wood, before I thus transplanted it, and afterwards budded it on its new young Shoot; for a very small Nursery-Tree will not rightly agree with this rough hard Usage, because its young Roots have not Strength enough to push themselves on with so much Vigour as is necessary to make them thrive on such a crusty Surface. But where a transplanted Tree Root has Strength enough, and planted according to Art, the refreshing nourishing Rains and Dews, will be retained longer in this stiff Earth than in any other, and emit its fertile vegetative Quality so leisurely and temperately, as to give the greatest Magnitude, and the longest Life to all Trees that grow in the same. Thus, altho' my Situation is on a level-high Hill, and my bottom Ground a red Clay, yet I have frequently plentiful Returns of Apples, Pears and Cherries. An Example of which seldom fails me in the Produce of one of the largest of Apple-Trees, because it sometimes bears near thirty Bushels ripe in the Time of Harvest. Near the like I may say of an Orange Bell-Pear Tree, without bestowing any Dressing or Manure about the Roots of this large Tree, because this is supplied by my Horses, Cows and Sheep lying often under its shady Head, and fertilizing the Ground with their Dung and Stale. But as the Parsnip Apple-Tree stands in

in my Garden, where no Cattle comes, I have planted over its Roots Rows of Currants and Gooseberries, and by manuring, hoeing and cleaning the same Ground, the Tree Roots are kept shaded and moist, and the Currants and Gooseberries kept longer from ripening, than if they grew in the open Air; which is deemed a necessary Conveniency, because, by this Management, these Fruit may be enjoyed in Perfection, when those Bushes that stand in the open Air have been cleared for some Time of their ripe Fruit. And though it may be objected, that such Currants and Gooseberry Bushes, for maintaining their Growth, draw much Virtue out of the Earth, and thus impoverish the Apple-Tree Roots over which they grow: To this I answer, that this is a wrong Notion; for that these Bushes so well cover the Ground, as to prevent the Sun's exhaling the fertile Quality of it; and also thus keeps the Earth in such a loose Texture, that, with the Assistance of manuring it once a Year, and hand-hoeing it now and then, the Surface Ground is always kept in a rich thriving Condition, to the great Improvement of the Apple or Pear-Tree, and its Fruit.

A certain Author remarks, that moist Ground produces the largest of Fruits, but that they are not so pleasant to the Eye, nor so well tasted as those that grow on dry and warm Ground. He that doth observe a dry and moist Year, (he says) will presently discern this Difference

in Fruit. But here I must take the Liberty to reply, that it must be allowed, he is right in the main; yet is there Room for an Exception, as there is a great Difference in clayey moist Earths, and their Situation. For Example;

A black Clay, or rather a black loamy Clay, is the chief common Land of *Alysbury* large fertile Vale, which is allowed by the neighbouring hilly Country to produce the fairest and best tasted Apples, because they grew in a fat, marly black Clay, much fuller of Salts than our red loamy Clay, and as their Trees stand in this low Situation, they are much safer from the Damage of North-east blighting Winds, than those that grow on hilly Ground; for here they lie near the warm Spring, from whence frequently arise sulphurous foggy Vapours, that causes Snows to be dissolved here, when they remain on our red clayey Hills; therefore their Apples are much bought up, and preferred to those of our high Country, as being furnished with more Spirit, a better Taste, and a larger Body than those that grow on poorer Land. A Proof of which Fertility in their black loamy Clay, is evident also from the fattening Quality that abounds in their Grass and Hay, for either of these will fat an Ox, which that from our Uplands cannot do.

CHAP. II.

Of the Clay Earths of Devonshire and Herefordshire, as they relate to the Planting of Apple-Trees on them.

IN Part of these Countries I have travelled, but not so much as I wish I had ; however, much of this Deficiency is made up to me, by sending a young Man into *Devonshire* to be Baily or Hind to a Gentleman, whose Estate lies near the Edge of the *Southams*, of five hundred Pounds a Year ; where he lived between two and three Years with one who is justly accounted to have an Orchard of the best of Cyder Fruit, and to understand the making of Cyder as well as any in that County, as is well known to some of the best Cyder Judges ; I mean, to the neighbouring Gentlemen that live in those Parts ; and of whose Management, with that of his Servants, in the husbanding of his Trees, and making of Cyder, I shall in many Instances give my Reader an Account. These Counties, in most Places, abound with a clayey, loamy Soil, in which are their best Plantation of Apple-Trees, where Clays have some Mixture with Loam, or at least a loamy Surface ; and as most Clay Soils lie in Vale or low Situations, they keep the Roots of Trees moist, and their Heads the least exposed to the

Fury of destructive turbulent Winds, especially where their Trees are of low Stature. It is true, that in *Devonshire* there are some Marble Rocks that have but a shallow Surface of Mould, but their main Soil is a Clay, and in many Places lies very deep before the Rock can be come at ; and here they think themselves happy in having such a Soil to plant on, as they do the like in *Herefordshire* ; but I cannot say they have in this last County a stony Foundation under their Clay, as in *Devonshire*. But, for further illustrating the Benefit of a Clay Soil to plant on, the following Copy of a Letter will make appear.

The Copy of a Letter from a Cyderist in *Devonshire* to this Author, shewing that Clay is the best Soil to plant in, and that Wilding Apples make a better Cyder than Table Fruit.

Elford Leigh, near Plymton in Devonshire,
Oct. 29, 1748.

S I R,

“ I Am now doing some Business for a
 “ Gentleman, which I believe will imploy
 “ me most of the Winter. He is a Gentleman
 “ of a good Estate, and a compleat Cyderist,
 “ delighting much in Planting. I told him,
 “ you are famous for Cherries ; on which he
 “ ordered me to write to you to send him ten
 “ of your best Sorts, six of the Kerroon, and
 “ four of the Bleeding Hearts. But if you
 “ have

“ have not of the latter of a proper Age for
 “ transplanting, let them be all of the true
 “ Kerroon Sort, for he is very exact in regard to
 “ this. Therefore, if they are not such, and of a
 “ proper Age, send none. My Master would have
 “ them sent by a Coasting-Vessel which comes to
 “ *Plymouth* very frequently. As to your Mo-
 “ ney, my Master will pay me on Delivery, and
 “ you may safely depend on the same from
 “ my Hands. Please to direct the Trees for
 “ Mr. *Philip Cockey* in *Plymouth*, who is his
 “ Brother, as they may the more speedier and
 “ safer come to him. Pray be very careful in
 “ packing them, that they may not suffer in
 “ Carriage, as they are exposed to careless Per-
 “ sons. The better to prevent which, I would
 “ have you put two or three strong Sticks in
 “ the Bundle, letting them be a Foot or two
 “ longer than the Trees, which probably may
 “ prevent any Damage. My Master has lived
 “ some Time in *Heresfordshire*, and is a good
 “ Judge of our Country, having Wit at Will.
 “ We have consulted much on the Improve-
 “ ment of Cyder, of which he gives a very
 “ expert and nice Account, tho’ not altogether
 “ from his own Judgment, but from a near
 “ Relation of his, who has a great Estate in
 “ *Cornwall*, near *Callington*, called *Stoke Clim-
 “ ston*, which Place I was at some Days, and
 “ which was one of the most remarkable in
 “ the West for bad Cyder, having little or no-
 “ thing else but Table Fruit to make it of.
 “ But

“ But the Gentleman being made sensible of his
 “ Error, after some Time, he propagated little
 “ else but the true Cyder Sort, by cutting off
 “ the Heads of the contrary, and grafting the
 “ best he could get. And now the same Place
 “ is as famous for excellent Cyder, as I myself
 “ have tasted there with a great deal of Plea-
 “ sure; so that your Reasons for not having
 “ good Cyder in *Hertfordshire* are of no
 “ Weight. Nay, my present Master tells me,
 “ that the best Cyder Fruit delights much in
 “ stiff, wet Clay-Land, as he has experienced,
 “ and we are now planting in such Ground;
 “ so that, I think, all this is enough to con-
 “ vince any Person of Judgment of the same.
 “ And had you propagated such, instead of the
 “ other contrary Sorts near your House, it had
 “ been many Pounds to your Advantage, and
 “ you might have had the Pleasure of drinking
 “ such Liquor, as hardly neat Wine could ex-
 “ ceed, as well as those that may succeed you
 “ in your Estate. Notwithstanding, I must
 “ own you have done well, as you knew no
 “ better in those Days.—I was lately at *Exe-*
 “ *ter* doing some Business for my Master, who
 “ has a good Estate near that City, where I
 “ got acquainted with a great Cyderist, who is
 “ also an excellent Gardener, as he raises the
 “ Pine-Apple or Pomegranate in hot Beds, in
 “ near the same Manner as Cucumbers are, of
 “ which I saw as fine Plants as ever I beheld.
 “ He has Cucumbers almost all the Year; I saw
 “ some

“ some last Week in as great Perfection as at
 “ Midsummer. He told me, he served a
 “ Gentleman in a Country near *Hertfordshire*,
 “ which abounded with false Cyder-Fruit.
 “ Here, he said, there happened to be a cer-
 “ tain Wilding-Tree, which had a large Quan-
 “ tity of Fruit on it that they intended to
 “ make Verjuice of, being ignorant of the true
 “ Management of Cyder. This Gardener un-
 “ dertook to make good Cyder of this Fruit,
 “ and he did it accordingly by our Country
 “ Method; so that it greatly surprized the
 “ People that drank of it. And he also in-
 “ formed me, that such Fruit as yours might
 “ be much improved, provided you could get
 “ a certain Quantity of sour bitter Apples, or
 “ sweet Bitters to mix with them, for all Bit-
 “ ters add much to the keeping of the Cyder,
 “ and therefore are much extolled in these
 “ Parts. But unless the true Method is exactly
 “ observed in making of Cyder, the Labour is
 “ in vain; for Cyder requires a much greater
 “ Nicety in its Management than Malt-Li-
 “ quor.—When the Trees are put up, please
 “ to direct them to *Richard Doidge*, Esq; at
 “ *Elford Leigh* aforesaid. Cyder is sold here
 “ for about ten Shillings the Hogshead, Apples
 “ at eight Pence *per* Bushel. I think, if they
 “ are so cheap with you, Cyder would be
 “ much cheaper than Malt-Liquor, would you
 “ use the Method I have described in my for-
 “ mer Letters; but beware of putting it into
 “ any

“ any Malt-Liquor Cask, nor yet into a new
 “ Cask, till it is well soaked with Water; I
 “ mean often repeated.—The Gardener told
 “ me, that the Reason of your Cyder being
 “ sour is, that you do not hinder the Fermen-
 “ tation by early and frequent Rackings; for
 “ by this Method, he says, he fines his in a
 “ Week, or a Fortnight at farthest.”

Of the Situation of Land most proper for an Orchard, and the Method of defending it against blighting Winds; by a Devonshire Cyderist.—
 The Land for this Purpose cannot lie too low, nor too much sheltered in an inland Country, especially from the Easterly Winds. The same as to that Land lying near the Sea from the South and South-West Winds; because, in these Situations, the Winds are accounted the principal Cause of blighting the Trees, or their Fruit. The first is thought to bring over the narrow Sea between *England* and *Holland*, &c. Swarms of imperceptible Eggs or Insects in the Air, from the vast Tracts of low, Vale, Tartarian and other Lands, to settle on their proper Objects for their Subsistence and Breed, and for increasing their Species, which are commonly on Standard and Wall-Fruit Trees. Hence, and from Mildews, proceed those infinite Numbers of Lice, Flies, Bugs, Caterpillars and Cobwebs, &c. on Trees; therefore Shelters from these are perfectly necessary; and of all Shelters, the most durable,
 and

and the cheapest, are the natural Defence of Trees, planted on the Edges of an Orchard in a Row; and of these Sorts are Elms, or Poplar, or Aspen-Trees, for a low, wettish Ground; and for Hedges, the Willow, the Sallow, the Alder, or the White Thorn. But for higher dryer Ground, the Walnut-Tree, or the Beech, or the Lime, or the Sycamore-Tree; but the best of all others for a large, high, strong, and most profitable Fence, is the Perry Pear-Trees, for either wet or dry, high or low Grounds, for keeping them warm, and securing them in the most rigorous cold Season from the nipping North and East Winds, that sometimes freeze and spoil, and even kill many Fruit-Trees, the younger Sort especially; as it happened in the great frosty Years of 1710, and 1716, and in the Year 1740, when the long Frosts were so intense, as to destroy great Numbers of Fruit and other Trees:—And later, from the scorching Heats, that sometimes burn and dry up the Leaves and Blossoms, and breed the Maggot in them, to the Loss of all, or the greatest Part of the Apple or Pear Crop.

The Situation of Land most proper for a fruitful Orchard, and the Ordering of it; by another Hand.—So far (says he) as it lieth in one's Power to choose a Plot of Ground for an Orchard, let it be done with respect to the following Advantages. *First*, It should lie conveniently near him, declining and lying open to the South, or South-East, or South-West,
and

and defended from the North, North-East and North-West Winds, by Buildings, Woods, or higher Grounds. The Land (says he) should rather incline to Dryness than Moisture, without Springs, the Soil a deep and fat Earth, not a stiff cold Clay, or binding Gravel, or a light, sandy, or hollow Earth; yet with good Husbandry, if it run not into the Extremes of any of these, Fruit-Trees may prosper reasonably well in it. *Secondly*, The natural Soil for an Orchard is more to be respected than a Garden; for what groweth there, rooteth little deeper than it may be easily manured. But Pear-Trees and Apple-Trees in Orchards should grow to be large Trees, and therefore send forth Roots broad and deep; so that it transcends all Cost and Pains to enrich the Ground for them as far as the Roots every Way reach. *Thirdly*, But they that are seated or fixed in any Place, and cannot conveniently change their Situation, must be content with their own; and if any Defect or Disadvantage be in it, it may be, it hath some Advantage that another wants. If it lie to the North, the Trees bud and blossom the later, and many times the Fruit thereby succeeds the better, and is free from the injurious South Winds in the autumnal Season. *Fourthly*, If it lie to the East, it hath not only the Advantage of being later budded and blown, because of the cold Easterly Winds in the Spring, but the Fruit ripens the better, the Morning Sun in the Summer being

being much the best, and the Fruit freed from the Western Winds, which, with the South, are the worst. *Fifthly*, If your Land be in a dry or rising Ground, you may plant them the thicker, which will cover and shade the Ground the sooner, and make them bear the better; the Fruit will also yield a more vinous Liquor. *Sixthly*, If your Ground lie in a cold moist Vale, the sooner may you raise a natural Fence about it, to defend your Trees from the cold Winds and stiff Gusts, which diversely annoy your Trees and Fruits. I once knew a Person (continues this Director) that had a cold, moist, flat, springy Spot of Ground, who caused double Ditches to be made therein at ten Yards Distance from each other, and about an Ell high; upon these Ditches he planted Apple-Trees, each ten Yards distant from another, which Trees did grow, prosper, and bear exceeding well. *Seventhly*, If the Ground be light and rich of itself, or so made by Improvement, several Sorts of Apple-Trees, especially the Pippin, will be so apt to canker, that they will scarce ever make large Trees. Therefore a firm and strong Land is the best for Winter or long lasting Fruit; but for Summer Fruit, Land cannot be too light. The more it inclines to Redness, the better.

The Defence and Ordering of Trees in an Orchard; by the same Hand.—Inclose (says he) your Orchard with a good double Ditch about four Foot high, and plant thereon two Rows
of

of good Hawthorn, or Whitethorn, which will be an excellent Fence, for the Time that the Fruit-Trees bear, to keep Cattle from cropping the tender Twigs of the Fruit-Trees, and rubbing against their Stems, and unruly People from destroying the Fruit. Good Whitethorn being the best Quick-Fence for your Orchard, when it is grown up may be plaish'd, the better to prevent Hogs or Sheep from creeping into it. Set no smooth Quick in it that may grow to great Trees, because they will be hurtful both to the Hedge and Fruit-Trees, both by their Tops and Roots when they are grown up. Having set two Rows of good Hawthorn on the Bank, and made a dead Hedge on the Outside the Ditch, the Quicksets will grow the faster; for if the dead Hedge was to be set upon the Bank, it would be apt to choak the Quicksets; and thus, with sometimes weeding them, you may soon raise a good Fence.

If you have an old Hedge already about your Orchard, scour up the Ditch, and plaish the Hedge, and cut down all big Trees that grow in it, unless on the North and West Side; the one requiring Defence to keep the Orchard warm, and the other to secure it somewhat from the strong Winds that blow down the Fruit before it is ripe, tho' it is far better they grow on the Outside the Hedge. On the Outside of your Orchard, not too near the Hedge, if it be not well defended by Hills, Buildings, or the like, plant on the North Side two or three
Rows

Rows of Walnut-Trees, thicker than is usually done on other Accounts, to preserve the Orchard from the cold Northern Air.—Some are for planting a Defence on the West-side, to protect them from the brisk autumnal Winds, that blow down the Fruit before ripe.—Within this Orchard, on the North-side, set the first Rows of Pear-Trees, or such other Trees as you know are apt to grow tallest, and the rest Southward as they increase in Height, as near as you can judge; for so shall all your Trees share in a great measure of the South Sun, and will be less liable to receive Damage from the Northern Cold.

Wet Land, how to order it for planting Fruit-Trees on the same.—If your Land lies very flat, that Waters are apt to stand and stagnate on the same; or that it be a shallow Soil, you may much help it by plowing; that is to say, by plowing it every time one Way, and at every plowing to gather or ridge it up, in order to raise the Middle or Ridge Part of each broad Land as high as it is necessary. The wetter the Land lies, the higher must the Ridge Part be raised, which will also thicken the same more and more at each Plowing, and make the Land lie on each Side the Ridge with the sharper Descent for carrying off the Water with the quicker Fall into the Water-Furrows between each broad Land, whose Breadth must be according to the Pleasure of the Land-Owner, if they have not been ridged broad Lands for

C

Years

Years before, for then they are what we call Size-Lands, or Lands whose Lengths and Breadths are already stated and adjusted. The common Dimensions of such ridged broad Lands are generally 24 or 30 Foot broad, that are never plowed a-cross. On these Ridges therefore may Apple or Pear-Trees be planted to great Advantage, and all the Interval Ground left as Grass-Ground, to be fed or mowed.—Or such wet Land may be plowed into more narrow ridged broad Lands, that may consist of eight, or four, or three Bout Lands, as is done in *Middlesex*, for sowing their Wheat-Seed on the same, to keep their Crops from being hurt by Inundations of Waters. On these narrow Lands, I say, Apple or Pear-Trees may be planted, and delivered from the Damage of stagnating Waters, and made to thrive with great Expedition; for Experience shews, that Trees prosper much on the Banks of some Lands, and even in some Hedges, more than on level Ground. But though Waters may be thus carried off from the Ridges of Lands into their Side Water-Furrows, yet in many Places there is wanted a Receptacle to receive and carry off those Waters that fall into these Furrows. Therefore I shall here discover an excellent, new, cheap, and very expeditious Method of doing it, which no Author ever yet made known, although its Use is of very great Importance on several Accounts, as I shall here, and more hereafter make appear.

How

How the most profitable Two-Coulter Drain-Plow lays wet Land dry at the least Expence, for planting it with Fruit-Trees.—This Sort of Drain-Plow (for there is more than this Sort) is of a late Invention, but is so much in Esteem, that I know it to be made, and kept, at the Expence of all the Farmers in a Parish, as it is used by all or most of them, in draining the Waters off their low Lands, which otherwise would stagnate, breed Rushes, and damage their Loam and Grass-Lands; for, by the working of this Plow, it will lay both meadow and plowed Grounds dry in a little Time, by cutting a Trench or Drain as it is drawn along by six, eight, ten, or twelve Horses, as Strength is required; and thus do more in one Day of this Work, than fifty or more Men can in digging. And what renders this Instrument of the greater Service is, that the Earth it so throws out, is commonly carried off and mixed with Dung, or other Ingredient for producing a good Manure. This Plow being work'd with two Coulters that stand against each other, may be set to cut a Drain narrow or wider; and if the Ground is harder than ordinary, its Handles must be held and guided by two or three Men; and thus such a Drain or Trench will last four Years before it is filled up again; and then it is to be opened by the Plow in the same Manner as it was done at first. By this, flat, meadow, and plowed Lands may be laid dry at the least Expence, and ren-

dered fit to plant Pear or Apple-Trees on it to a great Advantage. This Drain-Plow is made without any Wheels, but of such Strength, that it is too expensive to send it far by Land-Carriage. Therefore I sell its Model, made with Wood and Iron, about two Foot in Length, and with it send its Dimensions, and ample and plain Directions for any Plow-maker to make a compleat one by it; as it was done in *Devonshire*, by my sending such a Model to a worthy Person there in the Month of *January*, 1753.

How to qualify poor Land, for causing it the more to forward the Growth of Fruit-Trees.—Where the natural Soil is not good of itself, whether it be in Garden, Field, or Orchard, there it ought to be by Skill assisted and bettered; at least-ways, for such a Compass as the Roots of every Tree take up for some Time, if not so far round as they are ever like to extend themselves.—Now this is to be done, by mixing such Manure with the Soil as best suits its Temper.—If the Soil be a Clay, or a Clay mixed with Gravel, or a wet, heavy Land, hot Dung of Horses well rotted, or the Dung of Poultry, or a Mixture of any Sort of Ashes or Sand with such Dung, is best to mix with it to a due Temperament.—If the Soil be light, hollow, or sandy Land, Marl, or Mud out of Ponds, Ditch or River, or Shovelings of Highway Dirt, if they be not sandy, and be well mellowed by lying some Time in Heaps, and
especially

especially if those Heaps are mixed with some Lime, are proper to mend it, and so would be a Mixture of Cows or Oxens Dung.—But where the Plow can be work'd about the Roots of a Pear or Apple-Tree without wounding or hurting them, or if the Spade is duly employed to dig and keep such a Compass of Ground in a constant Fineness and Looseness of Tilth, I say, that with this Husbandry, and the Assistance of some of the aforefid fertile Applications, a Fruit-Tree may be made to grow in half the usual Time that Trees neglected grow in, which have none of this Assistance given them.

A Pear and Apple-Tree that bore four times more Fruit than the like Number of such Trees, in an uncultivated Orchard.—It hath been seen, that an Apple-Tree on a Butt-land, that is to say, an Apple-Tree that grew on a Grass-Baulk which parts plowed Lands, and whose Roots had the Benefit of the Plow's keeping the adjacent Earth in a fine Tilth, as well as the Manure as was there laid to nourish Corn-Crops, received such Nourishment from both these, that the Apple-Tree bore more Apples than four such Trees in an Orchard would do.—A Swan's-Egg standard Pear-Tree that at this Time grows in a Hedge which incloses a Coppice of Wood at *Little Gaddesden* in *Hertfordshire*, and whose Roots shooting into the plowed Ground next to it, receives such a Benefit from the Plowing and Manuring of the same, as to increase

its Wood, and bear more Fruit every Year than any other Fruit-Tree amongst many that grew next it, but have neither of these Advantages. For it is constantly seen in uncultivated, barren Lands, that Fruit-Trees thrive poorly, grow mossy, and Bark-bound, bearing seldom, and that a diminutive small Fruit. Only Walnut-Trees, and Pear-Trees will do better than many others, without assisting their Roots, though they grow in stony, or other coarse dry Earth; but how much better, if assisted as aforesaid, I leave my Reader to judge.—And for which Purpose, as it is the chief Foundation of Fruit-Trees prospering, I intend hereafter to farther enlarge on this most serviceable Branch of Husbandry, when I write of planting an Orchard.

CHAP. III.

How to raise Apple or Pear-Trees, by sowing their Seed according to the Practice of the Devonshire Planter and Cyderist.

TAKE (says he) the Pumice or Murc that is left after the Cyder is pressed out of it, and separate the finest Part of it, which contains the greatest Quantity of Pippins. If you can, let them be from the fullest ripest Fruit, for so you will stand the surer Chance
of

of Success. These should be kept dry and sweet till the Time of sowing them, which is done by keeping them thinly laid on a dry Floor, giving them as much Air as can be safely admitted, in order to keep them sweet and sound; and the better to do this, they must be frequently turned till they are got pretty dry. This is only done when Time and Season will not admit of an immediate sowing them from the Cyder-Press; and which is either performed at Autumn, or early in the Spring, according to the Time the Cyder is made. But the Autumn Season is best for sowing the Apple-Kernels, provided the Soil is first prepared and made rich. Great Care must be also employed to preserve them in the Severity of Winter Weather, which would otherwise much injure them, if not totally destroy them. The Earth most proper for this must have a good Depth, and lie dry; then if the Pumice is ready, sow it, if you conveniently can, in *October*, on Beds made four Foot wide; by which the Weeder may the better come at the middle Part, without hurting the tender seedling Plants near the Outsides of the Beds, that should each of them have an Alley a Foot wide. But I should have first said, that when the Beds are set out, they should be raked fine, and then the Pumice must be sown pretty thick, and laid even. This done, cover all with Mould out of the Allies an Inch thick at least, which also must be raked lightly over, and even, but so, that the Ker-

nels may not be disturbed. Then, at the first Appearance of the Frost, throw over each Bed a Coat of Soot or Ashes, and upon them another Coat of Fern, or old Thatch, or Straw, for securing the Pippins against the Rigour of frosty Weather. About *Lady-day* this Cover must be entirely taken off by a careful Hand, the Danger being then over ; but if the Weather come in warm before *Lady-day*, it may be in part uncovered : That is to say, they should be uncovered by Degrees. Twice in this Manner is commonly sufficient ; for hereby they are moderately exposed to the Weather in Safety. And accordingly the same Method should be made use of to that Pumice sown early in the Spring Season ; but the Autumn or Winter-sown Pumice requires the greatest Care.

How to raise Stocks from Seeds, or Kernels of Apples, Pears or Crabs, each of which Sort is to be sown by themselves ; by another Hand.—When either you, or your Neighbour (says he) hath made Cyder, Verjuice or Perry, take the Murc, Must, or, as some call it, the Pouze, which is the Substance of the Fruit after the Juice is pressed out, the same Day, or the next Day after, before it heats, and with a Riddle sift out the Seeds on a clean Floor or Cloth, and these you may sow as soon as you can conveniently upon Beds of very fine Earth, very thick ; for some being bruised in the grinding or pounding the Fruit, and others, not being ripe,

ripe, may never come up; then sift Mould on them about two Fingers breadth in Thickness. This Way is much better than to sow the Seeds with the Must, Murc or Pouze together (as some do) because the Must will heat them, and many of the Seeds will putrify, and others will not be able to root or shoot up, because they are imprisoned in that dry and tough Stuff clinging about them. The Beds of Earth you sow them on may be made about four Foot in Breadth, with a good Distance between the Beds, that you may the better come to weed them, and draw them as you have Occasion.

How to secure the Apple and Pear-Kernels from the Damage of Birds and Vermin.—To keep Birds or Fowls from scraping them up, lay some Whitethorn on the Beds till the Ground is well settled,—Some cover the Beds with Fern or Straw to keep them warm in Winter, which may not be amiss, but then it must be taken off at the Spring Approach.—If Moles or Mice get in, which you may easily discover, because the Mice leave Shells of the Seed on the Top of the Beds, they must be destroyed by Poison or Traps.—The next Spring you will see these Stones or Seeds shoot out plentifully, first in the Leaves, almost in the Shape of a Kernel, split in two, and from them will the Stem put forth. Keep them clean from Weeds all the Year, which must be pluck'd up while they
are

are young, lest, if they get Root, in drawing up, you root up the Seedlings with them; but if, in the Weeding, any Seedlings come up, set them again almost to the Top, then water them. These Weeds, and such as are pluck'd up any where else, thrown up into a Heap will rot, especially if any Lime be scattered amongst them, and become very good Manure; but this should be before they are seeded, for then the Manure made of them will be apt to make the Ground it is cast upon more subject to Weeds. If a dry Time happens, you may some time in the Summer water the Beds.

Why Stocks raised from Crab Kernels are better than those raised from Apple.—The Seeds or Kernels of Crabs or Apples yield Stocks the most proper to graft any kind of Apple on. And though the Stocks raised from Seeds or Kernels of Apples do shoot more clear and smooth, and come forward faster, and are of a quicker Growth, and larger than Stocks raised from Crab Kernels, and Grafts grafted on them will grow quicker than on Crab Stocks; yet, by the universal Consent and Experience of all, Stocks raised from the Seeds or Kernels of Crabs, are preferred either for Orchard or Field, Cyder, Baking, or Table, far before Stocks raised from Seed Kernels of Apples, and that for these Reasons;—Crab Stocks are more free from Canker, and more hardy, and so better able to endure cold and coarse Land; and because they root better, and so will make large
 3 Trees,

Trees, and will make Buds, Blossoms, and Fruit more hardy and strong to endure Frost and cold Weather in the Spring. It also not only preserves, but quickens, enlivens, and makes brisk and poignant the Gust or Taste of any delicious Apple.—However, where you cannot conveniently be stored with Crab Kernels, Apple Kernels are not so inferior to them, but they may well enough be made Use of (as they commonly are) for raising Stocks to graft Apples on.

Objections against transplanting Crab Stocks got out of Woods and Hedges to graft Apples on.—Do not furnish yourself with Stocks for Apple-Trees, by getting young Crab-Trees out of Hedges, rough Grounds and Woods, because the Workmen, in getting them, break some, and hurt others of the principal Roots. And it sometimes falls out, that they have been cut down, and sprung up again out of the remaining Stump, or otherwise hurt; which, though not easily discerned, because skinned over, yet will be a Prejudice to them for ever: Also many of the Stocks, so got out of the Woods or Hedges, have for Want of Room, and by Reason of Shades, and the Droppings of other Trees about them, been choaked and baffled in their Growth, and so become crooked, scabby, ill grown, rough and unkindly, and never like to make good thriving Trees. Some that furnish themselves this Way with Stocks, chuse such that are largest, and those having
for

for the most Part thick and hard Bark and old Roots, which come on but slowly when they are removed to make Apple-Trees. Likewise, if these Stocks be not grafted very low, (and if they are, a Year's Growth or two will be lost) they will put forth Branches and Suckers of their own every Year in such Abundance, that without constant pruning them, the Graft will be in Danger of being starved. But a better Advantage may be made of Crab-Trees in Hedge Rows, rough Grounds and Woods, by grafting them where they stand, for here they will thrive better. The only Objection is, that a Man cannot be furnished with Trees of a good Largeness to bear so soon by Stocks raised from Kernels and Stones, as those got out of Woods, &c. or those raised by Suckers, that may be of several Years Growth before used. To which it is answered, and approved by daily Experience, that if at some Time you get Crab Stocks of six or seven Years Growth out of the Woods, or Hedges, or Suckers, and set them in order to be grafted, the Stocks and Suckers you so graft, for six or eight Years may continue larger and bigger than Trees that come of Kernels and Stones. But yet these lesser Trees shall so get Ground of the other, that, by the tenth or twelfth Year, they shall not only overtake them, but outstrip them in Growth.

Of the Management in Seedling Plants of the first Year's Growth; by the Devonshire Planter and

and Cyderist.—These must be kept very clean from Weeds in the first Year of their Growth, because in their Infant Youth the Plants are easily injured and overcome by them. At about a Year old the Stocks should be thinned, by drawing all the largest out first, and leaving the rest as regular as may be done, at a Foot Distance. These largest young Apple or Pear-Trees should be transplanted in *October*, in rich, well-prepared fine Earth, in Rows, at two Foot Distance from each other, and each Stock to stand at a Foot Distance from each other; for at this Distance the interval Ground may be broke, kept loose, fine, and free from Weeds from Time to Time, without injuring the Bodies of the transplanted Sets, or hurting their small fibrous Roots, if hoed by a careful Hand. In this new Plantation the Sets or Stocks should be planted in Sides or Pits made eight Inches broad, and at a moderate Depth, for thus their Roots will have full Liberty to enlarge themselves. Then as soon as they are in this Manner transplanted, throw round them a good Coat of Fern or Straw, in order to prevent the Damage of Frosts, Droughts, and the Growth of Weeds, and for keeping the Ground loose and mellow, so as to lessen the Expence of breaking and cleaning the Ground. Not but that the interval Ground must be kept hoed, and if it is not done by a careful Hand, he may spoil many of the Stocks, by bruising their tender Rind with the Hoe. However, the Straw or
Fern

Fern should lie as long as it rots, and the Heads of the wild Stocks carefully preserved. In this wild Bed the Stocks should remain till they are three Years old, and then grafted; though in some Ground they require four Years Age. Those Stocks that remain in their old and first Bed, should likewise afterwards be transplanted in the like Manner, and grafted accordingly.

A second Way to manage Seedling and other Plants of Apples and Pears, &c. by the same Devonshire Correspondent.—In the Month of October, or Novembers size the Stocks out, being those of one Year's Growth or Shoot, and transplant them out, putting two Sizes by themselves, and the third or smallest are to be left in their seedling Bed till another Year, when they will then be big enough for transplanting, leaving them well moulded up, and free of Weeds. Then take those Stocks, so drawn up, and plant them in a Nursery; each Size by themselves in Rows, at three Foot Distance from each other, and a Foot and a Half from each Stock. In this Manner the Stocks should stand two or three Years, when they will be fit for grafting, at three Years old for Whip-grafting, and at four Years old for Cleft-grafting. The Whip Method exceeds the other for Plumb Stocks, because the Pith being larger than in other Stocks, is by this Method less exposed to suffer by Wet, as it sometimes happens by the Cleft Method, even to the decaying of the Pith, and to the
great

great Prejudice of the Graft. Be careful to keep the Stocks with a small Head and a short Body, by cutting them accordingly, so as to have them large in a little Time. The proper Season for Grafting is either in *March* or *April*, according as the Spring comes on mild, or otherwise. If the Grafting is done in the Cleft, the Stock should be grafted as near the Bottom as may be, that they may have the greater and quicker Nourishments from the Roots, which consequently will make the Graft surer to take, and grow the stronger.

Apple Seeds will not produce the same Kind of Apple they were had from; and how Crabs improve Cyder; and how to chuse the best Seedling Plants out of the Seed-Bed, for making the best Trees.—Concerning the Seeds of Apples, it is to be observed, that altho' they produce not Trees bearing the same Kind of Apple as those the Seeds were had of, yet, without Grafting, they will bring forth a good harsh Fruit, that may yield good Cyder; and thus, it is said, we came by some of our best Cyder Apples. Neither are some Sorts of Crabs so contemptible a Fruit as they are generally accounted; for, being gathered very ripe, and kept a good While to mellow, some of them will make good Cyder, and are the best Refiners of foul Cyder, and generally such Crabs yield a strong Liquor, that rather helps to mend the weak Juice of some Apples than make it worse. Indeed, there is this Inconvenience always found in Trees coming

ing of Seed, and not grafted or inoculated, that they are very long before they bear Fruit; whereas Stocks grafted or inoculated from Trees, which Experience assures us are of good bearing Kinds and Fruit, commonly bear well in three or four Years, and so continue.—If you would have some Trees raised of Seeds of Apple-Kernels, view your Seminary about *Michaelmas*, and see which of your Seedlings have produced the broadest, fairest, and largest Leaf and Shoot, and those elect for your Trees to be set without grafting; for it is commonly observed, that those Seed-Plants or Trees that have very large, fair, and broad Leaves, bear the fairest and largest Fruit.

Reasons why every one ought to graft, plant, and raise his own Fruit-Trees.—Most Men, through Ignorance, are indifferent whether they have Fruit-Trees of their own rearing, or no; because for a little Money they have Plants from others ready brought to their Hand; yet it is far better to have them of their own bringing up and Propagation; and to have Seminaries and Nurseries of their own for this Purpose, for the following Reasons, *viz. First*, Because, by this Way, a Man shall be sure to meet with no Failure, either in the Kind, great Bearing, or Goodness of the Trees and Fruit; in all which he shall frequently be disappointed, and lose much Time and Expence, if he has his Trees upon the Reputation and Trust of others, who make a Trade of selling them, and are therefore ma-
ny

ny times careless, and perhaps knavish, in raising them, and instead of the right Kinds (if they can get any thing by it) not stick to put him off with another. *Secondly*, This Trouble of buying Plants, and getting them home (many times from Places very remote) and the Prejudice they often receive in the Carriage, will be wholly prevented. *Thirdly*, By this Way a Man shall, with almost the same Labour and Charge, both furnish himself sufficiently, and have so many more as to defray the Charge he may be at about it if he will sell them, or to gratify his Friends, if he thinks fit. *Fourthly*, and *Lastly*, Those who propagate Fruit-Trees for Sale, have their Nurseries exceedingly fat, rich, and fertile; whereby Trees removed out of them into the Orchard, which is always far coarser, and worse Soil, frequently pine away, and very often die; or, if they live, they seldom prove fair, large, or well-bearing Trees. It also often happens, that the Air and Soil into which they are removed, is disagreeable to Trees coming out of the Nursery and Air you have them from; for it is a sure Rule, always to transplant or remove Trees or Stocks from a worse to a better Soil upon every Removal, and then they will prosper well; so Trees removed out of the South into the North, seldom prosper; whereas Trees removed out of the North into Southern Soils, generally prove well.

D

How

How to raise a Crab Hedge, so as to prove a good Fence, and bear Fruit besides; by this Author.—This, though a Piece of excellent Husbandry, is seldom put in Practice, because Whitethorn is generally made use of for this Purpose, notwithstanding the cheap, sure Way that it may be done by, for obtaining the very best of Hedges or Fences, by planting Crab Sets, or by sowing Crab Kernels. If by Crab Sets, a Hedge may be raised sooner than by sowing the Seed; and indeed I take it to be the readiest and best Way where the Sets can be conveniently got, and transplanted while they are fresh and good. Our Method therefore in *Hertfordshire*, is to do this when we make a new Ditch, by which a Bank is thrown up; first by the Plow, and next by the Spade, as I have given a plain Account of in some of my former Works. Here then a Bank of Virgin Mould (which is the very best of Earth) is raised next to a Ditch of about eighteen Inches deep, and two Foot wide, that gives the Planter an Opportunity to plant the same Bank with a double Row of Crab Sets, cut to about eight or ten Inches in Length, in the Month of *October*. Or he may sow Crab Kernels entirely clean, or in their Murc or Pouze, by first making a Drill along the Bank, and sowing the Crab Seed out of a Hand in the same; but if there be Room, as there commonly is, the sowing them in two Drills makes surer Work for producing a much thicker and stronger Fence.

The

The Seeds thus being sown, and the Drills covered with Mould, so that the Field Fowls cannot get at them, they are to be inclosed on the Outside of the Bank, or Ditch, by a strong dead Hedge, or by a Row of Hurdles; and, if Cattle cannot be kept out of the Field or Orchard, there must be the like Defence within-side, so that this new Plantation must be entirely every Way secured from all Damage: And thus a Crab Hedge may be raised in a very few Years, if it is duly kept weeded for the first three Years. But if Weeds are suffered to grow at full Liberty, they will cripple and much impede the Growth of this Hedge, that otherwise will grow to a great Height in a little Time, because they are of the Tree Kind, and will become a most profitable Shelter to a Corn-field, or to an Orchard it incloses; and, if the Owner thinks fit, he may, at every twenty or thirty Foot Distance, have a Master Plant left to grow into a standard Crab-Tree, or such a Crab-Tree may be improved by grafting. But such a Hedge would be much forwarded in its Growth, if a proper Manure was to be sown over the Sets or Kernels as soon as they are planted or sown; besides which, there should be a Coat, thinly laid on the same, of Horse-Litter, for the better securing them against the Power of Frosts, and from the Damage of Vermin.—Thus a fine, profitable, fruitful, strong Hedge may be raised in a very few Years, if the young Shoots, as I said, are duly kept weeded for the first

three Years; for after this Time the Plants will, by this Means, get high, and able enough to keep down the Growth of Weeds of themselves. And how little this Piece of good Husbandry ought to be grudged, may be perceived, by the Account I have given of a *Cheeshire* Gentleman, who was so exact in weeding his very common Hedges, that when Persons came at a considerable Distance, on purpose to view his neat managed Farm, they said, that it appeared to them much better than the Character they had heard of it.—If this Crab-Tree Hedge is raised by Sets, they may be plashed at about four Years End, if they are grown two Foot high; but it then should be done by a very skilful Hand, for upon this depends much of its good After-growth; I mean, by such a Workman as knows how to make his Cut at a right Part of the Crab-Shoot, for bowing or plashing it down; otherwise such a young Hedge may be so damaged, as to be hindered of several Years Growth in a true Order.

CHAP. IV.

How they plant an Orchard in the Southams of Devonshire ; by the Devonshire Planter and Cyderist.

THE proper Season (says my Correspondent, in his Letter directed to me at *Gaddeſden*) is in *October*, though it may be well done later. The Lands being made twenty Foot wide by the Plow, the Trees should be exactly planted on the Ridge, or Middle Part of them, at the Distance of twenty Foot each Tree. Thus, in Rows, they will stand a square Plantation.—The Pits or Holes should be made according to the Size of the Tree-Roots, and somewhat wider, that they may have full Liberty to shoot freely in a loose Earth. The Holes should be also made according to the Nature of the Earth in Depth; light, dry, thin Ground, eight or ten Inches deep; on deep, wet Land, four or six Inches. As the Holes are making, lay the Top and Bottom Earth separate; when the Trees are to be planted, cut off the End of every Root, so far as the Wound runs in being taken up; then, if the Land is very deep and wet, put all the best Earth to the Bottom of the Foss or Hole, on which plant the Tree as near the Center as you can, laying every Root in its proper Place,

so that one may not interfere with the other. Then having a good Quantity of Compost made of rich Earth, Lime, and Sea-Sand, or Chalk, and Highway Dirt, all well mixed and rotted together, to every Tree add four Inches Depth of this Dressing, and on that lay the Remainder of the natural Earth of the Hole that was taken out of it, which compleats the whole Planting of the Tree. Next, let the Tree be well secured from Winds and Cattle, if it be a very large one, by three Stakes and cross Bars, and a Rope fixed to the Body of the Tree on Moss, Hay, and Splinters bound to the Top of each Stake, which will keep it very steady and safe: But, besides this, some Furze or Bushes should be bound round the Body of the Tree, the better to preserve it from the Bite or Rub of Cattle. Furze also laid round the Bottom, soon after planting, pretty thick, will keep off the Damage of Frosts in Winter, and Droughts and Weeds in Summer, which are very injurious to young Trees; besides which, Furze is reckoned to add a Nourishment to the Tree by our *Southams* Planters, who term it a proper Dressing for the same, and thought by them to save a greater Expence: Altho' there be no very great Nourishment in the Furze, yet it is allowed to serve for keeping the Surface loose and mellow; for, for Want of such top Management, young and old Trees have suffered very much, because, if nothing is laid over the Surface, it remains
tough,

tough, hard, and generally so dry, as to confine the young tender Shoots of Roots from enlarging themselves; and accordingly I have seen many Trees, especially young ones, that have been as it were declining, instead of thriving, under such Confinement.

The Southams Method to top-dress the Roots of old Apple-Trees.—This should be done in *November* at farthest, because, by performing it early in the Winter, the Roots are thereby enabled to put forth strong and vigorous Buds and Shoots in the following Spring Season, which those Trees that are dressed much later cannot enjoy. The proper Dressing for this is Highway Soil, the Scouring of Ditches, Lime or Chalk, and Sea-Sand mixed together and rotted, and laid on Furze, or without it, about five or six Inches thick, and about four or five Foot all round from the Body of the Tree. This Management is very proper to be done, for either young or old Trees, but especially for the old Sorts; and, if Furze is wanting, Fern or Straw may be made use of, as it keeps off Frost in Winter, Droughts and Weeds in Summer, and gives some Nourishment to their Roots. Apple-Trees should be every three or four Years dressed with a different Dressing; but let the Dressing be but a slight one, even a little Straw, it will do Service, provided there be enough of it, to keep the Earth loose and mellow; for, as I said before, the Roots can never prosper well, when they have a hard Sur-

face on and about them—Slieep in an Orchard may be made to fertilize the Ground, and greatly contribute, by their Stale and Dung, to the Prosperity of Fruit-Trees.

The Southams Method of supporting and securing Apple-Trees, by banking them up at their Planting.—This is done, by throwing up a Bank a little wider than the Pit or Hole, which is to be made up about three Foot high, in a pyramidical Shape, for securing the Tree from the Wind, till it has taken sufficient Root, which will be in three Years Time. But we commonly take down half the Bank at two Years End, the other at three Years End; observing always, at the Planting of the Tree, the making of a Trench round the Bank; and before the Bank is broken down, this Trench should be filled with Furze, which should be covered by the Mould of the broken Bank; for, by so doing, it will prepare and mellow that Part of the Ground that the young Shoots are next to shoot into, and which serves for the first Dressing after Planting. It is also farther to be observed, that where this Method is put in Practice, no other Cattle than Sheep should be admitted into the Orchard till the Trees are four or five Years old, and then only at proper Seasons.

How an Orchard kept under Tillage causes Apple-Trees to grow as fast again as otherwise they would.—This is so well understood, and practised, particularly in *Kent*, that it is a pleasant

fant Sight to behold their Fruit-Trees standing
 in Rows, and a Crop of Corn growing amongst
 them; which may well be done for many Years,
 if Apple-Trees are planted in Rows, to answer
 both Ways at thirty Foot Distance, for in such
 interval Ground the Plow has Room to work,
 and keep the Orchard in due Tillage, if sown
 with Corn, or Turnip-Seed, &c. till the Heads
 of the Trees, and their Roots, expand them-
 selves to a very great Width indeed. Now
 such Tillage may be performed quickest by the
 common Plow, but better kept from Weeds
 by the light four-wheel Drill-Plow, that sows
 Wheat, Pease, or Turnip-Seed in Drills as it is
 drawn along by a Pony Horse, and drops Ma-
 nure out of its Bushel-Hopper immediately on
 the Seed, and harrows the Drill even at the
 same Time. Next, the two or one-wheel
 Horse-track is to be drawn through the inter-
 val Earth between the Drills two or three
 Times, to keep it fine and clear of Weeds, and
 for improving the drilled Crop, the working of
 all which may be learnt in half an Hour. I
 also sell a most profitable two-wheel, new-in-
 vented five-hoe Plow, that after the Ground
 has been once plowed with a common Plow, this
 will plow four or five Acres in one Day with
 only four Horses; and by a little Alteration,
 which is done by the Plowman, in a Quarter
 of an Hour, it is fitted to hoe Turnip or Rape-
 Crops, as it is now practised by the ordinary
 Farmer. Also the Model of a Drain-Plow
 without

without Wheels, that cuts and throws out ten Inches square of Earth as it is drawn along, and thus does more than fifty Men can do in a Day ; by which wet Lands may be so drained, and kept dry, that Sheep may be prevented rotting, and Cyder Apple-Trees planted to great Advantage.—Likewise a Mole-Bank Plow, the Double Plow, the Chaff-cutting Engine, and several other Sorts, that I am the only Projector of.—Five Sorts of natural Grass-Seeds, twenty Pounds of which in a Mixture sows one Acre of plowed Land for Meadow or Pasture for ever, instead of three Bushels taken out of Hay-Lofts, as directed by a late grand Author ; of which Number is the most excellent Lady-Finger Grass-Seed, that with the other four Sorts, produces the sweetest of Milk, Butter, Cheese and Flesh, and fats Cattle with great Expedition ; on which Account I every Year employ many Hands to gather them, for selling to any Gentleman on a proper Order ; for thus the poisonous Hemlock, Arsinart, Henbane, and other coarse Herbs and Grass-Seeds are entirely avoided.

An .

An Account of sixteen of the best Sorts of Cyder Apple-Trees, that were sent by Sea to *London* from *Devonshire*, for being transplanted in *Hertfordshire*, and elsewhere.—

Elford Leigh, near the *Southams* in *Devonshire*,
December, 1748.

S I R,

“ I Have bought sixteen of the best Cyder
“ Apple-Trees I could get for Money, and
“ hope they’ll come safe to Hand, I doubt
“ not but that they’ll fully answer Expecta-
“ tion, as I bought them of the most credible
“ Persons I could meet with. They cost me
“ about two Shillings a-piece; for these are ex-
“ traordinary well rooted, and may in Time be
“ worth many Pounds to you, as I know you will
“ graft from them, and may thereby supply the
“ Country with these famous Sorts, that will
“ produce (if managed right) a Cyder that
“ cannot be paralleled in your Parts. The
“ Reason I paid so dear for them is, because of
“ the great Improvements that have of late
“ Years been made by these Sort of Apples,
“ that are more and more in Request. I have
“ shipp’d them on board the *Memland Coaster*,
“ *Stephen Tutt* Master, who, on his Arrival,
“ may be found at *Stanton’s Wharf*, *South-*
“ *wark*. I have learned many valuable Se-
“ crets by Trouble and Experience, which I
“ shall communicate to you at Leisure. Mr.
“ Miller,

“ *Miller*, in his excellent Folio Dictionary on
 “ Gardening, which no Gentleman, nor others
 “ that are Owners of Landed-Estates, should be
 “ without, not only for his Information in
 “ Gardening, but also for his many other Phi-
 “ losophical Accounts on Natural History,
 “ takes no Notice of the true Cyder Apples,
 “ except five, *viz.* the *Devonshire* Royal Wild-
 “ ing, the Redstreak, the Whitesour, the *He-*
 “ *refordshire* Underleaf, and *John* Apple; so
 “ that neither he, nor any other *English* Au-
 “ thor, has hitherto wrote on the Medyet, the
 “ Cornish, the Baetramoor, the Cackagee, nor
 “ the bitter-sweet Cyder-Apples; altho’ they
 “ are thought to be the very best Cyder-Apples
 “ in *England*; wherefore I have to say, that
 “ Gentlemen, and others, who have a mind to
 “ enjoy the very best of Cyder, should not be
 “ wanting to propagate the Trees that bear
 “ these Fruits. And then, by a right Manage-
 “ ment of their Fruits and Juices, they may
 “ depend on having a Cyder very little inferior
 “ to the Juice of Grapes; and which seems as
 “ if Providence has given it to us, in this our
 “ Northern Climate, to supply the Want of
 “ ripe Grapes; for Cyder has Strength enough,
 “ and Spirits too, to answer this great End. It
 “ is wholsome, as well as pleasant, and im-
 “ proves by Age, when it is endowed with these
 “ fine Qualities. But for Summer or sweet
 “ Apples, they are to be rejected, as contain-
 “ ing a Juice weak, windy and unwholesome.
 “ Nor

" Nor are any of the best Table-Apples com-
 " parable to the true Cyder-Apples; for al-
 " though th Gold Pippin, the Nonpareil, the
 " Pearmain, and others of the luscious Sort;
 " yield a palatable, sweet, racy-tasted Cyder;
 " that keeps very well, and is in much Esteem
 " with those whose Palates are Strangers to the
 " rough stronger Sort; yet the true knowing
 " Cyder-Drinkers reckon it but one Degree bet-
 " ter than the weak Summer-Fruit Cyder, as
 " believing that Cyder made from the afore-
 " said *Devonshire* Apples exceeds all others.
 " It is true, that as the Wildings, and rough
 " Winter Apples, yield a strong, generous, and
 " vinous Juice, the Name of *Rough Cyder*
 " proceeds from them; but there is a great
 " Difference in rough Cyders, as some Apples
 " are better than others. And although the
 " Juice of such harsh Winter Apples must be
 " kept some Time before it is divested of its
 " raw, wild Spirit, or very rough Taste; yet
 " when through Rackings and Age it is redu-
 " ced into Mellowness, it makes ample Amends,
 " by becoming the finest and best of Cyders.
 " In *Ireland* they give the Names of their best
 " Cyder-Apples the Cackagee, the *Burlington*
 " Crab, the Kendrick, and the Royal Wild-
 " ing; and from these singly, or mixed, the
 " greatest Improvement in Cyder-making; and,
 " as they say, when they have got Masters of
 " the *Herefordshire* Styre-Apple, the Fox-
 " Whelp, the Woodcock, the White Swan,
 " and

“ and the Underleaf Apple-Trees, they hope
 “ to enjoy the best Cyder in the whole World :
 “ And indeed, I must own, that they are very
 “ likely to obtain much of their End ; for I
 “ was told by an *Irish* Knight in *London*, that
 “ he thought the Cackagee Apple, or, as it is
 “ called by some, the *Irish* Crab, yields a
 “ Juice little inferior to Canary Another
 “ Gentleman likewise, who was lately a Mem-
 “ ber of Parliament, and has now much Or-
 “ charding in the West of *England*, assured
 “ that the Cackagee Apple is of so austere and
 “ rough a Nature, that none will eat it raw ;
 “ yet makes a superior Cyder of a yellowish
 “ Colour, and of a mellowish, *Rhenish* Wine
 “ Taste. But however their Comparisons a-
 “ gree, it is certainly such an excellent Sort,
 “ that no Cyder Plantation should be without
 “ these Trees.”

*The Southams Method of improving the Heads
 of Apple-Trees to great Advantage.*—Great
 Regard is had in this Country to this Piece
 of good Husbandry, in keeping the Heads
 of Fruit-Trees in due Order, so that one
 Shoot or Branch do not interfere with, or gall
 another ; for if they did, one would cripple
 the other, and greatly damage the Tree. We
 likewise always observe, and endeavour to make
 the Heads of Apple-Trees spread as much as
 possible, because the Fruit is thereby much less
 exposed to the Mischief of boisterous Winds,
 by

by which Fruit-Trees often suffer very much, in having their Fruit blown down before, or near ripe, especially when the Tree is very full of Apples. The right Shape of a full-grown Apple-Tree should therefore have its first Boughs or Branches spread at four Foot and a half from the Ground, and all the rest kept in a regular Distance and Form from each other in a horizontal spreading Order, so that the Trees uppermost Shoots of all should not be above twenty Foot high, which may with Care be easily done by the Pruning-Knife, if made use of in due Time. It is a Rule with us, that if an Orchard is not situated very low, or that if the Apple-Trees are not kept in a low spreading Growth, and well sheltered, they seldom answer to Profit. And it may be made a true Observation, that the lower an Orchard lies, it will hit, when another higher situated misses. It may be also truly said, that Blights seldom do half the Damage to such a low situated or well sheltered Orchard, as they do to others that have neither of these two Advantages.

N. B. Nothing is more prejudicial to Apple-Trees, than to let upright Shoots grow in them from their middle Part; 'tis therefore we keep the Middle of the young Tree as open as may be; and indeed this should be daily observed, if a Tree is expected to be a great Bearer; for, for Want of this good Management (which is a common Error) Thousands of Trees bear the less Fruit.

The

The Copy of a Letter from my Correspondent, the *Devonshire* Planter and Cyderist, shewing a more particular Management of their Apple-Trees than what has before been written, by forcing their Heads to grow in the best Fruit.

S I R,

“ **A** S I live on the Edge of the *Southams*
 “ in *Devonshire*, I have farther to ac-
 “ quaint you, that in these Parts they are
 “ more than ordinary diligent in the Improve-
 “ ment of Apple-Trees, as these beyond all
 “ other Fruit-Trees tend most to their Advan-
 “ tage ; for which Reason their Practice comes
 “ more and more into Request ; and, I think,
 “ I may say with many others of the like ex-
 “ perience Knowledge, that *Devonshire* in ge-
 “ neral, for good Cyder, exceeds all other Parts
 “ of *England*: Not but that *Somersetshire* and
 “ *Herefordshire* afford great Quantities of good
 “ Cyder ; but in these it is not so rich, strong and
 “ palatable ; the chief Reasons of which, I think,
 “ are, *first*, by our particular Sorts of Fruits ;
 “ and, *secondly*, by our particular Management.
 “ In these Parts, it is thought that hardly any
 “ Tree requires more frequent Improvements
 “ than the Apple-Tree, if the greatest Success
 “ is expected ; and this not only by the good
 “ Management of their Roots, but also by their
 “ Heads, for that one without the other is to
 “ little

" little Purpose, as I have duly experienced. But
 " first, I shall give an Account of the Improve-
 " ment of the Head, which should be particularly
 " observed to be done in the early Growth of the
 " young Trees, as it tends very much to their
 " future thriving; for if this is not done in
 " that Age of them, the Wound will be the
 " larger, and the Success less therefore shall
 " shew how to manage these Trees, that Fruit
 " may be expected in the highest Perfection. —
 " There is little or nothing to be done to the
 " first Year's Shoot from the Graft, which is
 " commonly put into the Crab-Stock at six or
 " eight Inches from its Root, and will generally
 " extend itself in Height the first Year several
 " Feet, provided the Ground is richly prepared.
 " The Leaves of this single first Shoot should
 " be stript off with the Hand close within six
 " Inches of its Top early in the following Au-
 " tumn, to prevent any Buds from that Height
 " shooting out the next Spring: That is to say,
 " so far as the Leaves are so stript; for, if let
 " alone, the Buds produced from them would
 " be superfluous or unnecessary; therefore the
 " sooner they are destroyed, the less will the
 " Tree suffer by them, and the less will be
 " the Trouble afterwards, provided also that
 " all Suckers from the Roots, and all Weeds
 " that may annoy them be often destroyed,
 " especially in their first Year's Growth.

" The second Year the Knife is required,
 " which is to be used in the Autumn, or early

E

" in

“ in the Winter, by cutting all the Branches
 “ to the Height of three Foot, and then they
 “ cut out the middle or perpendicular Branch
 “ as low as it will admit, to leave a proper
 “ Number of the extended or spreading ones,
 “ three, four, or five in Number being suffi-
 “ cient; and if any of these do not naturally
 “ extend themselves so wide and so regular as
 “ they should do, we make use of the follow-
 “ ing Device to oblige them to it.—We take a
 “ Stick of a moderate Size, and cut it as long
 “ as it is proper to extend or spread each Branch;
 “ then at each End of the Stick we cut a Slit,
 “ making them as wide as each Branch re-
 “ quires. In this Manner we fix it to each
 “ Branch, and let it continue in this Posture
 “ till the latter End of the ensuing Summer,
 “ when the Branches will be stayed, and re-
 “ main fixed in their desired Order. This is
 “ reckoned a very material Piece of Tree-Huf-
 “ bandry; for according as the Head of the
 “ Apple-Tree is first trained up, so it will grow
 “ in a more or less regular Form. These second
 “ Year’s Shoots we cut off with Part of the se-
 “ cond, leaving only about a Foot, or a Foot
 “ and a Half Distance from the Body, making
 “ the Cut or Slope within-side. But those that
 “ are left should be only the very principal
 “ ones, being trained up for that Purpose. All
 “ else should be pared off close to the Tree’s
 “ Body, and even all those that are put out of
 “ each Branch, as likewise all the Buds with-
 “ in

“ in five or six Inches of the Wound. This
 “ Operation we observe to do every second
 “ Year, till the Tree is fit for the Orchard, and
 “ is what is exactly regarded by our best Nurse-
 “ ry Men; the proper Age for transplanting
 “ being at five, or six, or seven, or more Years
 “ of Age.—The Reasons for repeating the
 “ Cuttings till that Time are these: *First*, the
 “ Tree is thereby enabled to make strong Shoots,
 “ and vigorous Roots and Branches; for if they
 “ were not brought under such Discipline in
 “ their Youth, the Tree would shoot too thick
 “ and weak.—Again, if such Cuttings were
 “ forbore till the Tree was older, the Wounds
 “ would be so large, as not to be healed pre-
 “ sently. *Secondly*, by this Means all unneces-
 “ sary Branches are prevented, and their bear-
 “ ing Fruit too soon, which, if suffered, would
 “ much weaken the Tree, or more or less
 “ hinder future Success.”

How a certain Baronet in Devonshire greatly improved his bad Cyder-Orchard Apple-Trees.—
 This Gentleman commonly makes four or five hundred Hogsheads of Cyder every Year, as is well known to me that live in his Neighbourhood with another Gentleman, who likewise makes Abundance of Cyder. One of the Baronet's Orchards, consisting of a fine Hapel Earth, was well planted with tolerable good Cyder-Fruit, yet not so good as he would have it; nor did it produce so large a Quantity of Cyder

as his Trees did in his other Orchards; which induced him to take the following Method to alter and improve his old Apple-Trees.—He procured a great Number of the best Sort of Grafts some Time before grafting Season; for that those Grafts that are cut about *Candlemas*, are much surer to take than others that are cut and grafted forthwith, as I have duly experienced; provided such Grafts are laid in the Earth, from the Time they are cut, till put in, because such Grafts are in a most hungry Condition, for that their Sap so early had not begun to swell the early Bud; consequently they eagerly co-operate with the Stock, their new Supporter. And indeed, it is well known to me, that where the grafting Operation is rightly performed, and the Stock is of a proper Age, not one Graft in twenty has hardly failed. The Cleft Method of grafting is commonly made use of by us, as being accounted the surest Way of all others. And it was the same Method that this Gentleman made use of for thus improving his Orchard as soon as the Season was fully come for such his Grafting, which is either the latter End of *March*, or Beginning of *April*; though, if a late Spring happens, it may be done very well till the latter End of *April*. Then he ordered the Grafter to cut off the Heads of the Trees; yet no sooner than they could be grafted; for the sooner the Graft is put in after the Branch or Arms are cut off, the better, as the Sap then is in great Motion.—The Method he took

took in cutting off the Trees Heads was this: He had as many Branches or Arms. left for grafting as could well be, and those he had cut at a good Distance from the Body of the Trees, in as level a Manner as they would admit of, whether they were nearer or further off the Body, in order for making the new succeeding Head the more shapeable for its better bearing of Fruit; for which Purpose he had all such Branches as were thought improper for grafting cut off the Trees early in the foregoing Winter, that the new Head might not grow too thick or irregular; and we also observe to cut off such superfluous Branches pretty near the Tree's Body; and those Branches that are to remain for grafting we trim up close to the Height where the Cutting and Grafting is intended; and we likewise observe carefully, in particular, to leave those Branches or Arms that grow horizontally or spreading in the most regular Form we can, because these we account the surest, and the greatest bearing Arms or Branches of all others, and least subject to be blighted, nor the Apples blown down before they come to their full Perfection of Ripeness. By these and other prudent managing of his Orchards, this Baronet is allowed to have some of the best Orchards in our *Southam* Country. But the Husbanding of this his old improved Orchard did not end here; for after every Apple-Tree had been thus grafted, due Care was taken, from Time to Time, to destroy the early

Shoots that the Stock of the Tree should throw out under each Graft; which, if let alone to grow, would prove so many Robbers to them.—All which several Pieces of improving a bad Sort of Fruit, or unfruitful bearing Trees, is much practised in these Parts on both young and old Trees, provided the old Sort are not too old for the Purpose.

Copy of a Letter from a *London* Correspondent, shewing the Improvement of Cyder-Trees and Cyder in *Devonshire* and *Hertfordshire*.

London, February 27, 1747-8.

S I R,

“ I Have minuted down from the Mouth of a
 “ Man, who lived many Years at *Plumtree*, ten Miles this Side *Exeter* in *Devon*,
 “ where, he says, they make every other Year
 “ (which is the bearing Year) three times as
 “ many Hogsheads of Cyder as there are Men,
 “ Women and Children in the Town. The
 “ Names, he says, of their Cyder common
 “ Apples, *extra* of their Gold Pippins (of
 “ which they imploy few or none this Way,
 “ but keep them as a Reserve for Family Use)
 “ are the Deux Anns, of which they have
 “ Abundance, and make a good Cyder, but very
 “ pale:—The *Jersey* is a rough, bitter Apple, he
 “ says, without which they cannot well make
 “ Cyder, for this makes it of a fine Amber
 “ Colour,

“ Colour, which without this would be very
 “ pale. They put a Bag of these *Jerseys* to
 “ seven of the rough other Sort of Apples for
 “ making a Hoghead. *N. B.* A Bag con-
 “ tains two Bushels and three Pecks Corn
 “ Measure.—*French* Long-Tails make a
 “ pretty high colour'd Liquor, but not so high
 “ as the *Jersey*.—The Royal Wilding,—the
 “ Culvering,—the Ruffet,—the *Holland* Pip-
 “ pins, and the *Cowley* Crabs;—these are lar-
 “ ger than the common Sorts, being the Pro-
 “ duct of a Crab grafted upon a Crab, are al-
 “ ways green, and make a strong Cyder.—
 “ Two Bags of common Crabs to a Hoghead
 “ will improve the Cyder, and make it much
 “ stronger.

“ And from a *Herefordshire* Man I learn'd
 “ the following Particulars, *viz.* He told me,
 “ they have three principal Sorts of Apples for
 “ making prime Cyder, *viz.* the Water Apple,
 “ the Fox Whelp, and the Redstreak; the first
 “ is the best, and as big as one's double Fist,
 “ and commonly last gathered.—The Farmers
 “ here commonly give the Washings, so called
 “ here, which you call Pomepirk, to poor People,
 “ and makes pretty Tipple from them.—In *He-*
 “ *refordshire*, he says, they open the Earth about
 “ the Roots of their Apple-Trees, lay them bare
 “ and exposed for the twelve Days of *Christmas*
 “ Holidays, that the Wind may loosen them;
 “ but if they fall they matter it not. After-
 “ wards they cover them with a Compost made

“ with rotten Dung, Mould, and a little Lime,
 “ well blended together, and laid up in a Clamp
 “ some Time before for this Purpose. This,
 “ he says, makes them bear Fruit extraordina-
 “ rily. They do this but once in three Years;
 “ but were they to do it every Year, he says,
 “ it would be much better.—Another *Hereford-*
 “ *shire* Man, named ——— *Elliot*, who lives
 “ near *Leominster*, I also have been in Company
 “ with. who says, if any one sells a Hogthead
 “ of Cyder there, though it be to a private Fa-
 “ mily for their own Drinking, as well as to the
 “ Publican, the King is entitled to seven Shillings
 “ Duty for that Hogthead. Their Hogthead,
 “ he says, holds from sixty-four, to seventy,
 “ eighty, and an hundred and ten Gallons, for
 “ which last they pay more; however, some
 “ now and then they save the Duty. Cyder,
 “ in a plentiful Year, is sold here for six Shil-
 “ lings a Hogthead. A Man that rented a
 “ little Orchard, with a Hutt of a House to it,
 “ at fifty Shillings a Year, one plentiful Year
 “ made ten Hogheads of Cyder. Here, he
 “ says, they put a Pint of raw whole Wheat
 “ into a Hogthead of rack’d Cyder for it to
 “ feed on, and to keep it from souring, and it
 “ answers. Ginger-Bread, &c. he says, is
 “ wrong for this Purpose: And further says,
 “ they raise their young Plantations of Apple-
 “ Trees in their Hop-Grounds; and that,
 “ when they transplant them, they dig a hol-
 “ low Hole, and ram its Bottom Earth well
 “ with

“ with a large Rammer, (like that of our Pa-
 “ viours they use for ramming Stones) and then
 “ place a flat Stone in the Middle of it, spread
 “ the Trees` Roots horizontally, and plant
 “ them almost on the Surface; then throw
 “ some Mould between the Roots, and finish
 “ with making up a small Bank around the Bot-
 “ tom; and thus the Tree will flourish, and
 “ bear sooner than ordinary. After the first
 “ Year they take off the Bank, and leave it level.
 “ He also says, that several thereabouts have
 “ taken up fine Meadow or Pasture Land to
 “ make Hop-Grounds, which has been one
 “ Reason that Butter and Cheese have been so
 “ dear last Year; but it did not answer last
 “ Year, Hops being so plenty and cheap, that
 “ he was four Pounds out of Pocket by them,
 “ though he has but one Acre and a half,
 “ which produced him five hundred Weight of
 “ Hops that he had sold for two and twenty
 “ Shillings *per* Hundred. Here, he says, they
 “ reckon five Shillings for pulling, and five
 “ more for drying one hundred Weight, which,
 “ with the Charge of manuring, &c. and pay-
 “ ing the Duty, which is eight Shillings and
 “ four Pence for every Hundred, caused his
 “ Loss; and especially, as he had dressed his
 “ Ground with Dung and Lime, and it pro-
 “ ving a dry Summer after, made them run
 “ small. And adds, that when the other three
 “ Counties miss, then their Hops fetch a good
 “ Price.”

A certain Gardener's Way to plant a Fruit-Tree, who says it is the best Way of all others.—
In the first Place, he takes off the Turf, and lays it by itself; then takes the next Earth, or Virgin Mould, and lays this also by itself; then lays some Horse-Litter over the Bottom of the Foss or Hole, and some of the Virgin Mould on that; on which he plants his Tree, scattering some more Virgin Mould over all its Roots; then he takes old Horse-Dung and spreads it on the Virgin Mould, and upon that his Turf, and leaves it in a Basin Shape.

The *Devonshire* Planter's Method to plant Apple-Trees, as sent to this Author by him on his Arrival at *London*; with an Account of right Cyder Apple-Trees, sent by him into *Hertfordshire*.

London, January 26, 1749.

S I R,

“ I Am now arrived in *London*, after my several Years Service in *Devonshire*; and
“ on *Tuesday* next shall send you the long expected Apple-Trees, by a *Hempstead* Wagon, being just come to Land, which I desire you will please to have planted in the
“ best Manner, and as soon as may be. And
“ although they have been some Time out of the Ground, yet, if you will exactly observe
“ my Direction, you need not fear their answering the End I proposed.

“ As

“ As soon as they come to Hand, soak the
 “ Roots about twelve Hours in Water, where
 “ no Beast can come at them; then, as soon
 “ as may be, make the Holes thus:—Take
 “ the Center of each twenty Foot Distance
 “ from each other, by driving a short Stake
 “ therein; then take the Square of four Foot,
 “ two on each Side of the Center, cutting a-
 “ round it with a Spade; and then paring the
 “ Turf as thin as may be, lay it in a Heap by
 “ itself. Next, you are with a Mattock to
 “ dig up all the very best of the Earth; but be
 “ sure dig it no deeper than it is good, lest
 “ the Roots should meet with a fatal Issue by
 “ penetrating the lower bad Soil. Take out
 “ this Earth, break it very fine, and lay it in a
 “ Heap by itself; then put in your Turf cut
 “ into Pieces regularly over the Bottom of the
 “ Hole, and just cover it with a little of the
 “ Earth before taken out; then plant the Tree,
 “ and cover the Roots with the Remainder of
 “ the Earth, extending them to their full Ex-
 “ tent, and as regular on each Side as may be,
 “ by staying them with Sticks till they are
 “ fixed in the Earth. Then take out all the
 “ Sticks, but mind to put on a little Earth
 “ at a Time, often pricking in the Earth with
 “ a Stick between the biggest Roots, which, if
 “ the Earth is fine, will cause it to fill up all
 “ the Hollows between each Root: Mind also
 “ to raise the Roots once or twice by a mode-
 “ rate Shake, which will cause the Earth to
 “ settle

“ settle the closer to them, but so as not
 “ to displace the Roots. But I should first
 “ have told you, to cut off all the Ends of the
 “ Roots, by cutting the Slope of them within-
 “ side or underneath before you plant them;
 “ but be sure cut no further than where they
 “ are bruised. The Reason for cutting the
 “ Slope on the Inside is, that it will induce the
 “ Roots to strike much sooner and surer, which
 “ otherwise would be very apt to decay by the
 “ Water lodging on the Inside of them. Finish
 “ the Planting, by laying a Bank in Pan Fa-
 “ shion of fine rich Earth over all the Roots.
 “ At last lay a good Quantity of Furz round
 “ it to keep off the Frost and Drought, and
 “ secure it well from the Damage of Cattle.
 “ Pray plant these most valuable Sort of Cyder-
 “ Trees as near your House as can be, for the
 “ better preventing their Grafts being stole from
 “ them, to the Ruin of the Trees, and for
 “ keeping the Fruit the more safe. I have cut
 “ the Heads of the Trees to a proper Form;
 “ however, I would have you cut about half an
 “ Inch or a little more from off any bruised
 “ Branch that you may find. As to the several
 “ Grafts or Cuttings from off the best Cyder
 “ Fruit-Trees that I have sent you with these
 “ Trees, please to cut them to 10 or 12 Inches
 “ Length, and lay good Part of them in rich
 “ Earth, and a little Litter of Straw about them,
 “ to keep them from the Frosts, and at the
 “ Season you will discover which is fit for Use.
 “ Pray

“ Pray take Care of the Trees, for nothing has
 “ been wanting on my Part, having attended
 “ at *Stanton's Wharf* for them above a Week,
 “ who am, Sir, &c.”

Grafting Crab-Stocks, &c. for Apple-Trees, according to the Southams Practice; by the Devonshire Planter.—This is to be performed by several Methods, but I shall mention only one here, and that is, the common Way of Cleft-grafting, which in the *Southams* is esteemed not inferior to any Way. By this Way a Stock may be grafted from half an Inch to four Inches Diameter; and for the better Improvement of it, the Grafts should be taken off the best bearing Wood of a Tree, and laid in the Ground some Time before they are used, covering them about half Way with light fresh Earth in a cool Time of the Day, without doing the least Injury to the Graft; such Grafts are reckoned more sure to take, than those put on fresh from the Tree.—I once saw it proved, where was only one fresh Graft used, and that the only one that miss'd. To this End cut the Stock, that is at a proper Age, about eight Inches from the Ground, cutting it as even as possible, so as to leave the Bark unhurt; then cleave the Stock with a strong Knife or Chizzel, and let the Slit run about two Inches deep, and as near the Middle of the Stock as you can, except where the Pith or Heart is; also let it be made on the smoothest Side of the Stock, having in
 Readiness

Readiness a Stick of hard Wood near a Foot long, at one End made like a Wedge, which is to be put into the Cleft as soon as the Knife or Chissel is taken out, in order to open the Slit at Pleasure for putting a Cyon or Graft in, that is first prepared and made ready for this Purpose, by cutting it from the Joint-Knot or Seam of a Shoot, if it be a streight one, or else from some Bud on the thickest End of a last Year's Shoot, or Sprout, or Twig, down a Slope on both Sides something more than an Inch long, though on some Stocks two Inches or more; and when the Graft is thus prepared, put it in as usual, so that the inward Bark of the Cleft may meet or join the inner Side Bark of the Stock all along the Cleft, that the Sap may come out of the Stock to feed the Graft, and make it grow. The Graft being thus exactly placed on the Stock, draw forth the Wedge, and clay it close on every Side an Inch above the Top of the Stock, and an Inch below it, but on a large Stock an Inch and half is better; which will not only the surer support the Graft, but also keep the Water out of the Stock, which should be avoided as much as possible, as it tends to its Decay. And if the old Clay falls off, more should be put on, especially on large Stocks, because the Graft is longer than ordinary before it covers such a Stock; so the Air is sometimes very pernicious to both Stock and Graft; therefore bind the Clay round with Yarn or Matting, which will support it much,

much, and hinder the Clay's cracking, for it is very subject to this. But there is a better Way to secure all, by binding over the Clay a Woollen or Linen Rag, which will cause the Clay to endure the longer, and preserve the Graft better. This Way is much practised in *Devonshire*, by our best Grafters on old Stocks, for these require the greatest Care possible. As soon as the Graft is taken thoroughly well, keep it clean from Suckers, which should be destroyed as soon as they appear.—This by the *Devonshire* Planter; but another directs Grafting as follows, *viz.*

Grafting; by another Hand.—Take, says he, Grafts from an old Tree, rather than from a young one; and some observe to take those that grow the most upright at the Top Part of the Tree, as being the fullest of Sap; let them be rather bigger than less, for the Sun will dry the latter soonest. The last Year's Shoot, or that of the Year before, is right, and those Cyons best whose Buds are not far asunder. If the Stock is a thriving one, it will bear a Graft with the more Buds; if not, otherwise. Any Sort of Graft may be grafted immediately, or they may be kept a Month before they are used.—Grafts may be carried Hundreds of Miles, if Mould is laid thinly over them in a Box; or their Ends may be stuck in Clay, or in a Turnip, and wrapped about with green fresh Moss, that they be not bruised. The main Point of Grafting is, to join the Inside of the Bark of the Cyon

and the Inside of the Bark of the Stock together, that so the Sap that runs between the Bark and the Wood may be communicated from the one to the other, especially towards the Bottom of the Cyon. If the Stock is small, graft it about six Inches above Ground; if larger, and where Cattle come, it is best to graft above their Reach; leave only two Buds above the Clay, put but one Cyon into a Stock, unless the Stock be very large, or an old Tree you graft; and if the Graft put forth several Shoots, cut off all but one, which should be the straightest and strongest.—Graft your Cyon on the South-west Side of the Stock, because that is the most boisterous Wind in Summer; by which Means the Wind will blow it to the Stock, and not from it, which is the Way that the Graft will best bear the Force of it; but, as to this Point, the Shelter that the Grafts have in their Standing, is chiefly to be regarded. For this Work should be provided a thick-back'd Knife to cleave the Stock with, a little Mallet, and a grafting Chizzel, and a sharp Pen-knife to cut the Grafts off, and a neat small Saw to cut off the Head of a large Stock with. You must likewise have a Stock of Clay, well mix'd with Horse Dung, to prevent its freezing, and with Tanners Hair to prevent its cracking. Bafs-Strings, or Woollen-Yarn to tie the Grafts with, and a small Hand-Basket to carry the Materials in. In *Herefordshire* they graft the Gold Pippin on the Redstreak, and say, that it makes the Pippin bigger, and the Cyder richer.

The Southams, or Devonshire Way of improving the interval Ground between young Apple-Trees in a new planted Orchard.—This may be done several Ways ; but with us it is commonly done by planting Cabbage Plants between the new planted Trees in new broke up Ground, as what will return the greatest Profit the first Year.—The next Year we plant the same interval Ground with Potatoes ;—and the third Year with Beans ; and so on, till the Heads of the Apple-Trees became large, which, with the aforesaid good Management, will be in a few Years ; and then they'll admit of no more such Planting, but the Ground will naturally return to its old first Condition of Pasture, the Trees being planted so near as to shade the Middle of it.

I shall mention no more Sorts, except the two *Colebrookes* Cyder Apples, as these I have sent you an Account of are the principal ones ; and when they are truly procured, and managed accordingly, there need be no Doubt of enjoying an excellent Cyder in the greatest Perfection, if managed as I have, and shall direct.—So far my Correspondent. But I must here add,

C H A P. V.

*An Account of the best Herefordshire
Cyder-Apples.*

THE *Redstreak Cyder-Apple*.—Though a Sort of Wilding, yet has had, for many Years, the greatest Reputation of any Apple for making the best of Cyder in a Mixture with other Apples. But in this Respect, as in most others, Mens Fancies and Opinions differ. One *Herefordshire* Man said, that the *Redstreak*, with the *Kentish Pippin*, and the *Fox-whelp* Apple make the best Cyder.—Others that the *Styre* Apple makes the best Cyder.—As to the *Redstreak* Apple, it is allowed that there are three Sorts of them. The *Ruby Redstreak*, the long-streaked, and another, and that the long-streaked *Redstreak* is the best. This Apple is recommended for being planted preferable to all others for the following Reasons; 1. Because, as they say, it yields the best of *English* Drinks. 2. Because the Fruit is harsh and unpleasant; and, tho' kept long, tempts not the Palates of all Persons. 3. Because this Tree thrives in as mean Land as any Tree whatsoever, being a spontaneous Plant at first. 4. Because it is a constant Bearer, being a Wilding, enduring more than the greater Part of other Fruit-Trees the Severity of sharp Springs, often destructive
to

to those that are more tender. 5. This Tree bears in a few Years after Grafting, recompencing betimes the Cost and Industry of the Planter; the Delay whereof in other Fruits, hath been a principal Obstacle to the great Design of Planting. 6. This Tree is low and humble, and so more of them may be planted in a like Quantity of Ground, than the taller Trees which shade the Ground more. Others will have it, and with much Reason, that the

Styre Apple and the Gold Pippin make the best Herefordshire Cyder.—For these Reasons. *First*, As to the Styre Apple: This is a most hardy tenacious Apple, growing on a Tree of the thorny Sort; an Apple, whose Juice is so rough and strong, as requires a longer Time to meliorate and become drinkable than any other of the *Herefordshire* Cyder Sort; therefore will not produce so early, and so pleasant a Cyder, as when mixed with a contrary Sort, and that is the Gold Pippin, which yields the finest and pleasantest of Juice. These two agreeing so well in a Mixture of equal Quantities, produce the most palatable and healthiest of Cyder; two Qualities that are most coveted by all Cyderists, and which the *Southams* Cyderists endeavour to obtain, by mixing their Royal Crab with the Bitter-sweet Apple, &c. Therefore these two Sorts of Apple-Trees ought to be planted in great Numbers with all Expedition, that the Nation may enjoy a nectarous, racy, and most healthy, vinous Liquor at a little Expence, to

the supplanting much the Importation of Foreign Wines.

An Account of Cyder-making, as sent the 13th Day of *July*, 1753, to this Author, by an eminent Doctor of Physic; shewing different Ways of making and improving Cyder by several Persons in the Country about him.

CYDER is a fine, cooling, refreshing Liquor, but unless it be well managed and conducted in the making of it, a great Part of its delicate Flavour, pleasant Taste, and fine beautiful Colour will be in great Measure lost; therefore let me charge those who have the Management of it to be very circumspect, diligent, careful, cleanly, and dextrous in their handling so excellent, so refreshing a Liquor, which is not to be undertaken by every idle, dirty Fellow who pretends to be skilled in this Undertaking. This Sleight, this Dexterity, which is only known to the Curious and Knowing, is better understood than express'd; and therefore, after all, my Directions will not effectually avail, but to such as are fitted, and take the proper Measures to be watchfully attending, and very careful in this Work, and every Opportunity must be employed in the perfecting it. Here you may see, that if a bungling Fellow shall take it upon him to make the Cyder after your Directions, and it does not
- 4
succeed,

succeed, you may suppose he has been wanting in some Part of them; but, if it succeeds, you gain the Reputation of it.—A young *Southam* Clergyman, my opposite Neighbour, is a very experienced Man in this Affair; he has made several hundred Hogsheads in a Season, and lived upon a Farm of his Father's, where they made a hundred Hogsheads a Year. Their Method is this:

They never mind nor regard what Sort of Apples they are, tho' they have many Sorts; they suffer their Apples to fall off the Trees of themselves, and once a Week they gather them into a Heap, the larger the better, and there let them sweat for a Fortnight or three Weeks, not casting away any one rotten Apple best for Cyder, and after the Apples are squeezed at the Wring, (ever making a large Cheese of Apples) they work it in large Keeves; (but I had forgot to tell you, the Heaps of Apples are left in the Orchard under a Shed if they can, and in the Eye of the Sun, or in the open Air in the Want of one.) After the Cyder is put into the Keeve, in twenty-four or forty-eight Hours, a Scum or Froth will rise upon the Top, which they narrowly watch, and the Moment that breaks, they rack it for the first Time, and after it is put in Cask, they watch it Night and Day, and when it begins to sing, which will be known by often applying the Ear to the Cask, they rack it again, and so rack in clear Weather at Pleasure. The often Racking makes

it sweet; but he says, they are fond of the rough Cyder, and often Racking does but spoil the Body of it. What rests and fines upon the Lee is the best and wholesomest, and keeps its Body and Roughness. Some put Sugar, and doctor it various Ways, Spices, and what Fancy pleases, Treacle, Raspberries, Black-berries, Elder-berries, all which add a very agreeable Flavour. Some again will have the natural Juice of the Apple, and the natural Taste without any Addition of Art. In the *Southams*, where the common and indeed only Tipple is Cyder, the People enjoy an excellent Liquor, if drank in Moderation, and best of all when it is drank at Meals; but when drank in large Quantities, and Men make Sittings up late, or all Night upon it, and make this a constant Custom, their Lives are shortened by so doing, bringing on Diseases, and even hastening Death. It has been proved, that the Crab-Apple in this County has made a Cyder beyond all others, by letting it lie seven Years in the Cask. Turnips we never use for this Purpose, though the Liquor must be very wholesome made of them; nor do we mix them with Apples, as in many Places and Counties. A great deal will depend in making from the Cleanness of the Vessels, the Largeness of the Cheese, and Manner of pressing, pounding, or grinding the Apples. But, above all, resting the Apples in large Heaps must not be neglected; it mellows the Juice, and renders it more vinous, provided the Fruit
be

be full ripe, which causes and gives the vinous Flavour. But the Farmer gathers his Apples ripe or unripe, all one to him, for he reckons, that if the Fruit is thoroughly rested, he has the less Liquor from it.

A very polite *Devonshire* Lady of our Acquaintance, about an Hour's Ride from this Place, is very curious in managing her Cyder in this Way, and has the best Cyder in all the Country; but then she never suffers a rotten Apple to be thrown away; they are the Strength, Taste, and Flavour of the Cyder. She frequently adds Elder-berries, &c.

Another Man, famous for this Liquor, and his Father before him, always said, the Excellency of his Cyder was owing to the Fruit and Management. But as this Fellow has squandered away the whole Estate, and what else his Credit could come at, I don't find the Place now keeps up its Credit for Cyder as when he lived in it. Indeed I never drank such racy Cyder any where, quite sweet, almost as Canary, it had such a vinous Flavour, and had the Fellow had but the (tho' a cunning one too) Thought of sending it to *London*, or holding up his Price even here in the Country, he might have made what he would of it. Instead of forty Shillings *per* Hogshead, he might have made five or six Pounds. Nor could I ever learn from him that he ever made use of any Art, but that of simple Racking as soon as the Frost and clear Weather came in; and if required more sweet and

mellow, his Method was, by racking the oftner, and flumming every Cask with a lighted Match, or Rag dipt in Brimstone every Racking; and by this only Means he made it as palatable as you pleased to have it; but then observe, that the Strength of the Cyder was lessened by every such Racking. I never drank the like Cyder any where; his Fruit left well to ripen on the Tree and fall off; he never gathered any, and sweated them in Heaps two or three Weeks.—As this Farm lay but a Mile or two from this Place, I always went and bought my Cyder for my own Taste, which he'd ever suit as I thought proper by the aforesaid Means, and sometimes it would require a Ride or two to effect it. Now Sir, said he, this here Cyder is just now come fit for Sale, but I would not recommend it to you, for what comes soon ripe and fine, is not so good as what lies longer on the Lee; it has not so good a Body, but two or three frosty Mornings, and several Rackings, will make it as fine, sweet, and pleasant as possible. Now, if you will take my Advice, said he, take this Hogshead, which at present is ill tasted, foul and rough, it has a good Body, and a few Rackings will mellow it down to your Palate. It did so; and I always followed his Advice. But, upon the Whole, his Art of Management was nothing more than simple Racking, ripe Fruit, clean Vessels, large Cheeses, and no very hasty Pressing, because of the Apple Pips, which, by slow Pressure, gave a Bitterness,

ness, and Strength, and Flavour too to the Whole; and a large Beam for pressing, which he ever much insisted on, and large clean Vessels, the larger the Quantity the better it work'd, and fermented together. Other Management than this he never used; and indeed he was so clean, and neat, and dextrous by his Experience about his Cyder, that it was a Pleasure to see his Cyder Out-house, and all his Casks laid up well washed, and sweet, smelling like a Rose; all his Utensils pretty, every Day washed and cleaned, his Horse-pond likewise, which is preferred to the Mill or Engine for grinding the Apples, all in the exactest Order; for, he said, the Goodness of Cyder very much depended upon the regular ordering and conducting of the Whole. But the common Farmer huddles up his Cyder any how; so they can get but a Quantity, they'll hardly be at the Pains to strain it from the Wring, so nasty and beastly are they about it.

I remember I had once a Hogshhead of Cyder about to prick and run to Vinegar, but by putting a few Lime-stones to it (burnt Lime) two or three Quarts of Wheat, and three or four Pounds of Raisins of the Sun, in a Month's Time it was as fine racy Cyder as Man would wish to drink. Raisins of the Sun give a fine vinous Flavour to Cyder, Ale, Beer, &c.

And when my Cyder made upon my Farm has been crude, and of a Whey Colour, a few Pounds, two or three, of our Melosias Sugar to

a Hoghead, and a little Cochineal will, and has given a fine Colour to it, pleasing to the Eye, as well as a better Taste to the Cyder. But nothing gives a fine, natural, bright, amber Colour to Cyder like the rotten Apple; it also affords a fine Flavour, and is the Life and Spirit of Cyder, the Fruit being well sweated in large Heaps under Shed, or in the open Air. And I am well satisfied from my little Enquiry, (for I can learn somewhat from every Body) that a great deal is owing to Cleanliness in making Cyder. It is, in short, all in all, according to the Notion of the aforefaid Farmer, which he ever insisted upon. But this Fellow's little Lease-Estate (upon which his Father before him lived in Reputation and Credit) of about forty Pounds a Year, would not do; for tho' he made some Years forty, fifty, or more Hogheads of Cyder, but sometimes again none at all, yet however he might have done very well, had he not taken it into his Head to set up for a Gentleman, the Temper of all our middling People, and so run out in Gaming, Cock-fighting, &c. He was an excellent Fellow indeed for Cyder-making, but now fled into a little Borough Town, in hopes of retrieving his Fortune by some little Place under the Government.

The Devonshire People are all fond of the White-four-Apple, which makes the roughest Cyder.—This Year, 1753, will produce but little of this Liquor either in Devonshire or Cornwall;

wall; why should you not add, the Method of making other Sorts of made Wines? Cyder is Apple-Wine, Metheglin Honey-Wine, &c. and I hear there is a *Cornish* Man has got a Patent for making Brandy from Blackberries.—My Ffiend, the *Devonshire* Parson, observes, that the Cyder that is not suffered to rest upon its Lees for a due Time, and is racked often, and too soon, is not so very wholesome as what rests upon its Lees, till the Frost and clear Weather comes in for Racking, and is apt to give the Cholick. I must own, I approve of putting some of the carminative Seeds and Spices into the Cask with the Cyder. It warms the Liquor; nor does it subject the Cyder to be so windy as it usually is, and it likewise prevents it giving the Cholick, &c. But the Addition of a little Musk gives Wine or Cyder a pretty Flavour, especially sweet Wines, or sweet Cyder, Clary or Rasberries; the last is a fine Thing for flavouring all Sorts of our *English* made Wines or Cyder, preserved with a little Sugar in Brandy, a Pint or a Quart of which will be sufficient for a Hoghead, after racked and fined down with a Dozen Egg-shells, all well beat up with two or three Ounces of Isinglass dissolved in a Quart of Cyder and a Quart of Sheeps Blood; this last fines down Wine and Cyder, mellows it, softens it, and renders it very wholesome on all Accounts. This for a single Hoghead, and a Quart of Raspberry Brandy, crowns the Whole, after well working it with a Stick flat to the
End,

End, with Holes in it. Let it rest till bottled off, it will be quite fine in a few Days. However, you may let it rest as long as you please, till such Time as you want it for Use. The Mazzard or black Cherry, and black Currant give a fine Flavour to Cyder, adding a few Pounds of Melassas, and a little Spice.

Crab-Apples set round the Hedges of an Estate would be a fine Improvement, and make the best of Cyder, as before observed.

P.S. A Farmer just now with me says, he boils one Half of his Cyder, and puts it into the Cask, then stops it up immediately, first fermenting it in a Keeve (two Hogheads) till it is fine. His Cyder is as good as any in the Country, and never turns to Vinegar, or grows sour. So says the honest Farmer.

The Devonshire Planter's Account of Moss in Trees, and their Cure.—He says, this is occasioned by mere ill Husbandry: *First*, for not keeping the Ground loose and clean about the Trees; and, *secondly*, for Want of pruning their Heads, keeping them thin, and in a proper Shape. For where the Head is so large, and thick of Branches, that the Roots cannot sustain and maintain it, it will assuredly languish and become mossy; therefore a Fruit-Tree had much better have a small thin Head, than a large thick one.

An Account, by another Hand, of the Moss on Fruit-Trees, and their Cure.—This is a Tree-Evil of a very bad Kind, as it is very prejudicial
to

to its Fruit-bearing, occasioned by the Coldness of the Land the Tree grows in, whether it is wet or dry, or their being planted too deep. If it proceed from the Coldness of the Earth, lay Sea-coal Ashes mixed with Horse-dung, &c.—If it proceed from Moisture, drain the Land well; but if it proceed from deep Planting, (as too commonly it does) if the Trees are small, it is the best Way, in very moist Weather, to draw them up higher; but if they are too large for that, there is no Remedy but replanting them, or to plant new ones in their Room.—To cure the Moss in *Staffordshire*, it is said, they burn off the Moss of their Trees in *December* with a Wisp of Straw; but the common Way is to rub it off young Trees with a Hair-Cloth, or to scrape off with a wooden Instrument that may not break the Bark of the Tree. He also says, he knew one that had an Apple-Tree very much run over with Moss, and he made a Styer under it, in which he fattened Hogs, and it cured it. But as Moss is sometimes caused for Want of Sap, which is commonly the Reason why old Trees are more mossy than young, it is good to lop off several Branches of such Trees, which will make them prosper the better, and be less mossy, especially where Trees are mossy that grow on dry Land.—Moss is thought to be only Excrescences produced from the Earth, and are no less perfect Plants than those of greater Bigness, having Roots, Branches, Flowers and Seeds, yet cannot be propagated by Art. One Reason,

Reason, amongst several others, is, that Moss is much occasioned by Trees growing too near one another, as is plain from those in Woods. Moss may be destroyed two Ways; one by cutting down Part of the Trees, and plowing up the Ground between those left remaining: The other is by an Iron Instrument made a little hollow, the better to surround the Branches of the Tree, and scraping it off, and carrying it from the Place. But if you do not cut down Part of the Trees, and stir the Ground well, the rubbing off the Moss will signify but little; for the Cause not being removed, the Effect will not cease.

CHAP. VI.

The Names and Natures of the famous Southams, or Devonshire Cyder Apples.

AS to the Cyder Apples made Use of in *Herefordshire*, they are a pretty many; but those in Reputation at present, are the *Kentish* Pippin, the Fox-Whelp, and the Ruby Redstreak for making the best Cyder; all these three being grinded together, and squeezed, agree for this Purpose. The Styre Apples are not so much valued as formerly, as being now become extraordinary plenty. Here then I shall proceed to give an Account of the Names and Natures

tures of the famous *Southam* Cyder Apple, as sent me from my Correspondent.

S I R,

“ In great Part of this Country they are very
 “ careful to have an excellent Sort of Cyder ;
 “ and indeed I have drank such in these Parts,
 “ that I thought nothing inferior to common
 “ White-wine. The first Thing therefore that
 “ they attempt for this End, is to procure proper
 “ Sorts of Fruit-Trees, otherwise their future
 “ Expectation will prove unsuccessful. And indeed
 “ this particular Choice is more material
 “ than most People imagine, as I have been
 “ sufficiently convinced of, and therefore shall
 “ be the more particular in my Account to you
 “ of several peculiar Sorts of Apples that are at
 “ this Time most in Reputation for producing
 “ the very best of Cyder ; and for it shall begin
 “ with the White-four.”

The White-four Cyder Apple.—This Sort of Apple is reckoned preferable to most or all Cyder Apples, for the delicate Relish they retain, and yield, when they are made into Cyder. This Apple is of a long roundish Form and pale Colour, and, for their excellent Nature, are sold for Three-pence or a Groat a Bushel more than most or all other Sorts, and are a pretty sure and great Bearer. But, to be more particular in my Account of this famous Cyder Apple: This Fruit will make very good Cyder of itself ;

self; but the Rule is, in some Parts of this Country, to allow two Parts of this Apple, and one of the *Cornish* Apple, because the former being of a sharp pleasant Flavour, and the latter of a fine pleasant Bitter, when mixed and made together, are thought to make the best Cyder of any. And indeed I made some Cyder of this Sort, that exceeded all I ever tasted. The White-four Apple is of a white Colour when full ripe, of a middling Size, and pretty early ripe. It bears well every other Year, and sometimes every Year. It is much propagated about *Madbury* in this County, its Original being thought to proceed from near that Town, and is very much in Esteem for improving old Apple-Trees, that bore little or bad Cyder-Fruit, by grafting the White-four on their old or new Heads. This Sort of Apple, as also that of the *Cornish* Sort, are commonly sold for Three-pence or Six-pence a Bushel more than the common Cyder-Apples are.

The Cornish Cyder Apple.—This Sort of Fruit is little inferior in Goodness to the White-four Apple, by reason of the fine bitterish Flavour it gives the Cyder, and therefore they are best grinded and pressed together. Its Shape is roundish, and somewhat smaller than the White-four, and partly of a streaky reddish, Colour. It is a hardy Sort, a very good Bearer, and of a stronger and rougher Nature than the White-four, therefore agrees very well with it in being made into Cyder; and when it is so, such Cyder generally sells from five to ten Shillings a Hoghead

Hogthead more than other Cyder, because these two Apples agree extream well in their ripening, and in the delicate Taste of their Juices.—The true Sort of this Cyder is difficult to be had.

The Meget, or Medyat Cyder-Apple.—This Apple, though of the common Sort, I think little inferior to the White-sour and *Cornish* Apple, notwithstanding it is accounted the hardest and roughest Fruit of any, being of so harsh a Nature, as hardly eatable when full ripe; for which Reason it is the best Fruit of all others to grow near a Highway or Common, at a good Distance from a House; and in this Manner I have seen whole Orchards in *Devonshire* with little other Fruit besides Meget Apple-Trees. This Apple is of a longish Form, and of a yellow Colour when full ripe, which is not till *Allballontide*. It is reckoned one of the best of Bearers, as it commonly bears well every Year, provided the Trees are rightly managed; and I have drank Cyder made of this Sort of Fruit alone, that was near equal to that made entirely from the Sweet-sour and the *Cornish* Apples: But to attain this Perfection by this Sort of Meget Apple, it requires a much longer Time in hoarding than milder Fruits, and more Racking to take off that sharp, rough Taste, which would otherwise render it very unpleasant, and even hardly drinkable. However, it is a very agreeable Apple; first, because it is, as I said, one of the greatest and most certain Bearers; for when most other Apple-Trees are

G

blighted,

blighted, and prove almost unfruitful, this Sort answers Expectation; and, as I have experienced it, I can say, that this Tree is so great and constant a Bearer, that if due Care is not employed to prevent its much bearing while young, it will be crippled and stunted before they make a considerable Growth; and indeed, for Want of such good Management, many Fruit-Trees are greatly damaged, so as never to recover it. Secondly, the next good Quality of this hard harsh Apple is, that it produces such Cyder by a particular Way of making it, and otherwise managing it, as hardly any exceeds; yet is best mixed with milder Sort of Apples for lessening its Harshness.

The Bachamoor Cyder-Apple.—This is also of the common Sort of Apples, but so very good in Nature, as to render it near equal with the best. It is of a large round Size; and when full ripe is partly of a red striped Colour. It has a fine, sharp, pleasant, bitter Flavour, for which it is much esteemed by the Cyderist. It is a quick Grower and good Bearer, affording a great Quantity of Juice, and therefore is much propagated.

The Royal Wilding Cyder-Apple.—This Sort is somewhat like the Meget Apple in its [like excellent Qualities, only something milder than that, and larger, of a roundish Form, is streaked, and much admired by Cyderists.

The Cackagee Cyder-Apple, or Irish Crab.—Is an excellent Cyder Apple, and now more and more

more propagated in *Devonshire*, by which, in Time, it will be naturalized to *England*, I hope, as it is in *Ireland*. A Person will not eat them, and yet makes a superior Cyder to all others, is full of Juice, of a yellowish Colour when mellow. Some call it the Lord *Cork's* Crab, and it makes a Cyder almost like Canary.

The Redstreak Cyder-Apple.—This Sort is properly termed so, as its Colour is; its Form is somewhat of the Wilding Sort, but rather milder in Nature, is a great Bearer, and there are two or more Sorts of Redstreaks, and are used with other Fruits in making Cyder.

The Bitter-sweet Cyder-Apple.—There are several Sorts of bitter-sweet Apples, some being much bitterer than others. I shall only mention that which is most in Esteem here, as I have experienced. It is of a round Form, and reddish Colour, and of a very rough, unpleasant, bitter Taste, which renders it hardly eatable when in Perfection of Ripeness. It is not right to make Cyder of this Apple alone; but in mixing it with sharp Apples it answers extremely well; for it not only gives the Cyder a mellow Quality, but also adds a fine, pleasant, wholesome Bitter to it, that makes it in great Esteem with the true Cyderists. It is a great Bearer, and is much propagated; for indeed this bitter Cyder is reckoned, by good Judges, to be more wholesome than any other Sort, for this seldom or never gripes.

CHAP. VII.

The CYDER-CASK: Or the Benefits and Mischiefs attending the keeping Cyder, and other delicate Liquors, in good or bad Casks.

CYDER is allowed, by the most experienced Cyderists, to be the nicest of all vinous Liquors whatsoever for being preserved in Casks clear of all Taint; therefore, if a Vessel is not entirely clean, sweet, and free from all manner of Impurity, the Cyder will assuredly receive Damage in a lesser or greater Degree. This being a fundamental Article, I have thought it necessary to explain it in the most particular Manner I am capable of. Accordingly I shall give my Reader its Account in a more extensive, and I hope, in a more satisfactory Manner, than any Author has hitherto done. And, for this Purpose, I shall begin with inserting a Copy of what my *Devonshire* Correspondent has wrote me, as follows, viz.

The Southams excellent Method of preparing their Cyder-Casks, different from all Ways hitherto published.—On this (says my *Devonshire* Correspondent) depends very much the Preservation of their Cyder the longest Time; for if you put this Liquor into an improper Cask, you must not expect to enjoy it in Perfection.

Never

Never therefore put Cyder into a Malt Liquor Cask. If you do, it will certainly give it a disagreeable Taste, and cause it to turn eager sometimes, because Malt Liquor is directly contrary in its Nature to Cyder; notwithstanding all the Care that is taken in order to prepare such a Cask for its Reception; for all Malt Liquor, especially strong Beer or Ale, leaves such an Effect of its Quality in the Wood as is hardly to be got out by any Means; therefore take Care to provide a good White-wine, or Red-wine Cask, if you have not the true Cyder Sort: Or, in case these cannot be got, procure a good new Cask well seasoned, which, if rightly managed, will hardly affect the Cyder the first Year at all. Cyder is so tender and pure a Liquor, that even a Wine Cask, that is reckoned the best of any Cask that had Liquor in it before, affects the Cyder in a small Degree the first Year, tho' it be so little as not to damage it. A White-wine Cask is better than a Red-wine Cask. Always observe, that as soon as the Cyder is drawn off, to wash the Cask very well with cold Water, and then well dry it, and keep it so that it mould not; for a mouldy Cask, if not well cured, will damage the Cyder. To prevent which, our *Southams* Cyderists make it their common Practice to take the Head out of any Cask when we have any Suspicion of its Foulness, and wash its Inside very clean, not letting any Part of it escape. This done, we take a little Straw, set it on

G 3

fire,

fire, and put it into the Cask, repeating it till the Cask is near dry. Then, when the last Quantity is set on fire, we put the loose Head over the Cask, which will keep in most of the Fire, and cause the Head to be equally dried, and purified with the other Inside Part of the Cask. But great Care must be taken in this Fire-Management, that one Part be not heated or burned more than another, for the Bottom-Part especially is very apt to crack and burn before the rest, as the greatest Heat lies there; for no Part of the Inside should be so burnt as to injure the Wood; and indeed, where the Wood is not much infected with a Taint, a Trifle of burning will suffice. But where a Cask is much tainted, and a sour, slimy Quality has penetrated the Wood, a Cooper must be employed to shave out very thinly all the Inside of such a Cask as deep as the Taint has got into it, and burn it as aforesaid. Thus I cured a Cask that almost prick'd the Cyder; after which I returned the Cyder into it, and recovered it to a perfect Goodness. The Mistake happened by my trusting to a Person who did not clean the Cask to the Purpose; and had I not taken it in Time, the whole Hogshead of Cyder would have been utterly spoiled. Here I cannot but admire at the Simplicity of many, who imagine, that scalding a stinking Cask will recover it: But this is an entire wrong Notion; for instead of scalding Water taking out and overcoming the Taint, it will drive it further into

into the Wood. Again, if a Cask, though sweet, is set by after it is washed out with scalding Water only, it will soon grow mouldy; therefore, to keep Cyder Casks sweet, always observe to wash them out only with cold Water very clean as soon as the Cyder is drawn out, and then dry them very well before they are set by. But, notwithstanding what I have thus wrote of preserving Casks sweet by washing, it is a common Practice with our best *Southams* Cyderists, to take out the Heads of all our Casks that has had Cyder in them before about *Midsummer*, and clean them as before mentioned, lest their Inside be any ways tainted.

To scent a Cask for the better sweetning it, for preserving the Cyder sound, and sweetning it.—There are several Ways of doing this; I shall mention some of them. If a Butt or Pipe, take four Ounces of Roll-Brimstone, one Ounce of burnt Allum, two Ounces of clean Brandy, melt all together in an earthen Pipkin over a Chaffing-dish of Coals, dip a long Piece of Canvas in it, and immediately sprinkle on the same Powder of Nutmeg, Coriander, Anni-seeds and Cloves; light the End of the Rag, and let it burn in the Cask, by hanging it on a Piece of Wire; and, by pressing the wooden Bung on it lightly, it will by Degrees extinguish the Flame. But observe, that unless the Cask is dry, the Rag will not burn. Next, observe also to pour in your Cyder or Wine while the Smoak is in the Cask; and, by thus doing, it

will check the Fretting, fine it, and preserve it in a sound Condition. By this Preparation of Ingredients, you may thus scent a smaller Cask. Or take Brimstone, Arras Roots and Mastick, each a like Quantity, melt them together, and draw long, narrow Pieces of Canvas through it; and, being lighted, put it into the Bung-hole. This will keep Cyder long, clear and good, and of a pleasant Taste; but better, if powder'd Cloves, or Nutmegs, or Ginger, or Cinnamon is added to them. But an easier and cheaper Way is, to melt a Pennyworth of Brimstone, and dip a large Piece of Canvas in it, till the Brimstone is all lodged in the Rag, then tie the End of it to a Wire, and by it suspend the Rag three Parts in four in the Vessel, light it, and let it burn till it is ready to fall into the Cask, then remove it, and tun the Liquor immediately on the Smoak. But where the Cask and Liquor is in right Order, I think there is not much Occasion for this.

The Gathering and Hoarding of Apples.

The Southams Method of gathering Cyder-Apples.—This, my Correspondent writes me, should not be done till the Apples are full ripe, which is known by their falling apace, and generally are of a yellowish Colour, or when the Kernels turn black, which is commonly about *Michaelmas*, though some require to hang till *Allkallontide*; such as Megets, Redstreaks, and
some

some others of the like Nature. Here, we think, that gathering Apples off the Tree by the Hand is too tedious for Cyder-Fruit, especially where there are great Quantities to be gathered; therefore we prefer the poking them down with a Stick or Pole, or shaking them down, provided the Apples are full ripe, and done by a careful Hand. If so, it will be as little injurious to the Tree, if not less, than that of gathering them by the Hand with a Ladder, because the Ladder by its Weight, and that of the Person on it, breaks and bruises many of the tender Shoots and Boughs; for Fruit, when it is arrived to its full Maturity of Ripeness, may be ruffled off, or shaken off, without using any great Force or Violence, so as to injure the Trees.

N. B. But my Correspondent might have taken Notice, that although their Apple-Trees in the *Southams* are of the lowest spreading Sort, and that therefore, as the Apples have not far to fall, yet their Fall may be made the more secure from Bruises, if a Platform of Straw is laid under each Tree, and a Blanket over the Straw; and better still, if at every Shaking, the Apples already fallen be removed.

The Southams Method of boarding Cyder-Apples.

Their Method of boarding Apples in the open Air.—As soon as the Apples are clear off the Tree, let them be pick'd up very clean, and laid

laid in large Heaps in the Orchard, provided it be well fenced with a good Wall or Hedge. Thus they should lie a Month or five Weeks, more or less, according to the Nature of the Fruit. In that Time they'll be fit for the Mill, unless they are very rough, hard Fruit indeed. If they are, they may require eight or ten Weeks. As this is the common Method made use of in the *Southams*, I thought it proper to mention it first, although I account it the very worst Way, because the Fruit lying all this While exposed to the Air, Rain and Frost, they are apt to penetrate into the Apples, and weaken their Cyder. Their Reason for doing this is, that such Apples, so exposed, afford a larger Quantity of Liquor than those hoarded under Cover: And this they must certainly do; but as it is for their Family Use, they matter not its Weakness, so they have the larger Quantity; for this is that which gives them the most Satisfaction.

The Southams Method of boarding Windsfall Cyder-Apples, called there Grass-Fruit.—In these Parts, says my *Devonshire* Correspondent, they feed their Orchards very bare till about *Midsummer*; after which Time no large Cattle is admitted into them, because the Apple-Trees in general being very low in their Heads, and the Apples then of a good Size, many would be lost by them; therefore only Sheep are admitted after that Time, and they only till *Lammas*. But if Fruit comes on very forward, they will

will not suffer Sheep to graze in their Orchards much after the Middle of *July*. At *Lammas* they observe to cut up all the Grass and Weeds they can, and lay it round the Roots of the Trees. Then they put in their Hogs to eat up all their blasted Fruit that lies on the Surface Earth, which they will soon do; after this the Orchard is well secured from any Thing that may injure it. And when they find a good Quantity of Apples blown down, they set People to pick them into large Heaps, and continue so doing, till the Apples on the Trees are very near ripe. Now this Fruit, being unripe, they call it Grass-Fruit, which, as soon as well sweated in a Heap, they grind and make a Family Drink of, for sustaining them with a pleasant Tipple, till better can be got; though I have made considerable Quantities of this Sort, little inferior to the ripest Cyder-Fruit: But then the Management of it requires great Care; for at best this Windfall Cyder will not keep good much longer than three Months.

The Southams Method of boarding Cyder-Apples under an open Cover.—This Method is practised by one of our most famous Cyderists, and reckoned to exceed all other Ways, because by this the full Virtue of the Apple is preserved, without receiving any ill Quality from the Air, from the Earth, nor from any other Incident; and is performed by keeping them on a dry Stone or Brick, or earthen Floor, under a Cover, that should be so contrived, that the Apples may have the
Benefit

Benefit of much Air, in order to keep them sweet; for, for Want of this, they would be very apt to become mouldy, and much damage the Cyder. And although, for Want of such Air, you should turn them often to supply it, yet this would not do near so well, because, after lying a considerable Time in a close Place, (especially if the Apples lie in a large Quantity) they would ferment and grow mouldy, and this, perhaps, in less than half the Time they require to lie. Therefore, to avoid any such ill Consequence, as I said before, give them as much Air as possible, so that the Rain is kept off over them; for it matters not if some little Rain blows in upon them. Thus a large Quantity of Apples, hoarded in this Manner, require no turning, which saves a great deal of Trouble; and, to do this in the greater Perfection, our famous Cyderist, as soon as he can, has the beaten or shaken off Apples hoarded, to prevent any ill Quality they may receive from Rain by lying abroad. Let the Fruit be thorough dry when thus hoarded, for then they'll be the longer before they ferment, and be less subject to mould or rot. By this Method, Apples may be kept a Month, or six or eight Weeks in a hoarded Heap, though some will sweat, and be fit for grinding, at a Fortnight or three Weeks End: But this according to the Nature of the Apple. The harder and rougher the Fruit, the longer they should be kept in Hoard.

The

The Southams Method of hoarding Cyder-Apples in Sheds, erected in Orchards for this Purpose—In some Parts of the *Southams of Devonshire*, they hoard their best Cyder-Apples in their Orchards under the Cover of Sheds that are erected directly for this very Purpose, one of which will contain a large Quantity of Apples; and for making such a Shed answer in the greatest Perfection, it is made partly open all round, by which the Fruit is kept from the Frost and Rains, and yet exposed to the sweet Air. On some Accounts this Way is better than the two former ones; for the Apples here require not a Carriage to the Houses; nor is there seldom that Room in a House as may be made in such an Orchard Shed for hoarding great Quantities of Apples. Again, such a Conveniency is of the greater Value, where an Orchard is situated at a considerable Distance from a Dwelling-house, as many are; here they hoard their Fruit, and let it lie as long as it will keep sound, and mind it not if a few Apples are a little rotted, because, they say, it makes the Cyder mellow. And indeed, I have seen some of their Cyder-Apples that have been near half rotted, and yet made good Cyder for common Drinking. But I don't commend them for so doing; for I assure you this is not practised by curious Cyderists, for these do all they can to have all their Apples in the highest Degree of Perfection of Soundness, therefore are so careful in gathering them off the Ground, that they will

2

hardly

hardly suffer any unripe or damaged Apples to be mixed with their better Sort. And hence it is that the nicest Cyderists frequently make two Sorts of Cyder, the one fine, the other superfine. The latter is commonly sold for a Crown more in a Hoghead than the other, and sometimes three Half Crowns.

CHAP. VIII.

Of Cyder-Troughs, and Cyder-Mills, &c.

THE Want of a convenient Way of grinding Apples, or a Knowledge of the same, is one chief Reason why Cyder is not made in a more plentiful Manner than it is; for, for Want of this, it is common even for those who can afford to have a wooden portable grinding Cyder-Mill made, to make use of a wooden or Stone Trough. If a wooden one, it is generally made by cutting a Tree into the hollow Shape of a Trough with a Carpenter's long-handle Cutting-ax; and then in such a Trough they can hardly beat above half a Bushel of Apples at a Time, nor thus beat above twenty or thirty Bushels in one Day, though two Men work hard at it with their long-handle wooden Beaters, Pestle-like; nor can they well beat the Apples in this Manner in an equal Mash, for some will remain in Bits, while others are beat to a Mash; besides which,
some

some will, by the Motion of the Beaters, spurt out of the Trough. Indeed, the poorer Sort of People of all, who cannot afford to buy neither Trough nor Mill, make use of a Rolling-pin, as a Pestle, to beat their Apples in a Tub.

The wooden Cyder-Mill; by my Devonshire Correspondent.—This Mill (says he) resembles somewhat of your platting Straw-Mill, that is so much in Use in your Part of *Hertfordshire* for flattening Straw-Plats, with which they make Straw-Hats; for, like that, it has two wooden Rollers that run near to each other, with a Row of Iron Cogs or Teeth in each Roller. One turns the other. There are various Sizes of this Sort, as well as of the Stone-Mill. The largest wooden Cyder-Mill will break four or six Hogsheads in a Day by a Horse; the smallest two Hogsheads a-Day by one Man's turning it, and another feeding it with Apples. Another describes the wooden Cyder-Mill to be made, with its two Rollers, about eight or ten Inches Diameter, and about ten Inches in Length. The Teeth about two Inches, or two and a half Distance, so that they may readily receive an Apple of a common Size. The Rolls to be so near of a Size, or rather the Handle-Roll the bigger, that the Number of Teeth, being equal, may not interfere the one with the other: The Teeth to be cut bellying or rounding, so that in the turning the Rolls, they may shut even in every Place alike. By this, says he, the Teeth will receive the Apples, and grind them to a Pulp, provided you set the Rollers near enough; for the nearer they

are set, the finer they will grind, and the farther apart the coarser, but then they'll make the quicker Dispatch; but for mellow Fruit it is not material that they are finely ground. You must, adds he, be sure to keep the Mill constantly fed by Hand, and not overcharged, lest it choak, and quickly tire the Grinder. But where a wooden Mill is intended for making great Quantities of Cyder, it may be made with longer Planks, and double Rolls, and with two Handles, for imploing two Men to turn it at a Time.

Of the Stone Cyder-Mill; by my Devonshire Correspondent.—This Stone-Mill (says he) is made very near in the same Manner as those the Tanners use for grinding their Bark, and about the same Size, by which a Pony Horse will easily grind six Hogsheads, or two Tuns in a Day, and is a very good Sort of Mill where much Cyder is to be made. Some Persons, (says he) for Want of Experience and Judgment, reckon, that as the Stone-Mill breaks the Pippins and Stones of the Apples, it gives the Cyder an ill Taste; but I have proved it to the contrary, that it no ways injures the Cyder; and as I always used the large Stone-Mill, I must be a Judge of it; therefore I do verily believe it rather gives the Cyder a wholesome, pleasant, little bitterish Taste; however, as I am acquainted with both Sorts of Mills, I must say, they break the Apples so fine, that no small Pieces remain unbroke, or at least but very few.

The

The Rule is, that when they run smooth through the Fingers they are broke enough; and, when thus broke, they that are most curious will keep them in Tubs about four and twenty or six and thirty Hours; but if they lie much longer it will damage the Cyder. At best, this Method is only to give the Liquor a high Colour; for in making common Cyder People seldom pay any Regard to this, as it is a tedious, troublesome Way; therefore our general Method is to press the grinded Apples as soon as they are broke, or presently after.

CHAP. IX.

Of Cyder-Presses; by the Devonshire Cyderist.

Of the several Sorts of Cyder-Presses that in Devonshire are called Pounds; by my Devonshire Correspondent.

IN this Country (says he) they use various Sorts of Cyder-Presses. I shall mention three, which are these; the Screw, the Piece, and the Pulley-Press. First, of the Screw-Press. This Sort is reckoned the best of any, where there is a very large Quantity of Cyder to make, because it is more safe and expeditious than any other, and are made with either one

H or

or two Screws. The largest Sort will press two or three Tuns a-Day, the smaller two or three Hogsheads in a Day. The second Sort of Press is the Piece-Press. This Sort is of an old Fashion, and as the Screw Sort is much better, it is not much in Use, tho' in a great measure it answers the End of a Screw-Press; only, instead of the Screw, a large Stone is made Use of, which contains about a Tun Weight, and by such its great Weight the Cyder is pressed out with much Trouble and Danger; therefore, though a Tun of Cyder may be made by the Pressure of this Stone in one Day, it is rejected by most Persons. The third is the Pulley-Press, and is a very good one; for, instead of pressing out the Cyder by the Weight of a Stone, the Pumice is bound down and pressed by Pullies, two of which bind it down, and two take it up. This Press is made with a little Expence, and will make much Cyder in a Day; therefore I think it a serviceable Press, especially for those who make small Quantities of Cyder, because one Man can work this Press, when other Sorts require two or three. There is indeed another Sort of Press mentioned by *Worlidge*, called a *Flail-Press*, with heavy Weights at the End of the Flails. As the Pulp yieldeth its Juice, so these Weights follow it, until it be pressed as well as by this Means it can be done, and that without a constant Attendance, which is required in the Screw-Press. And the Liquor, as he says, thus gradually expressed,

pressed, descends more clear than that which is more violently forced out suddenly by the Screw. But this Way is not for Expedition, nor to press it dry, unless it stand long.

The Devonshire Practice in furnishing the Cyder-Press with Murc or Pumice.—The common Way (says my Correspondent) here is, to lay up the Pumice or Murc soon after the Apples are broke. This is performed, by first laying a Layer of Straw Reed, which is only the strongest of the Wheat Straw, about half broke, and made very even. This is laid in two Lengths both Ways, so wide on the Vat as the Quantity of Pumice requires the Reed should be laid, and so thin as only to cover the Vat, and three Inches wider than you intend the Pumice should lie, yet not so wide as to cause the Liquor to run over the Channel. Then begin to lay the Murc in Layings about three Inches thick, allowing a thin Laying of Reed between every Laying of Pumice; and thus proceed in a regular Manner, laying the whole Heap in as even a Posture as may be, in order to make it lie the firmer under the Pressure. Then, as soon as the Liquor is well drained, unloose the Press, and cut the Pumice all round three or four Inches in Depth, with a proper Knife that for this Purpose is made, with a long Handle, like that the Thatcher uses for cutting his Eve-Straw even, which it will, if sharp, and turned a little back at the Point, do very well. As soon as the Pumice is thus neatly shorn round, lay up the Cuttings with no more

H 2

Straw

Straw or Reed than is cut off with them, and let the Press down upon them. This Sort of Cutting and Pressing should be repeated three or four Times, according to the Quantity of Cyder to be made. In the next Place, it is what is practised by some, and this usually too, just before the last Cutting, when very little Cyder remains in the Murc, to make a good many Holes with an Iron Crow, and into them they pour two, three or more Pails of Water, which runs into the Holes, and disperses itself into the whole Body of the Murc. This done, they make the last Cutting, and lay it up, and press it down as aforesaid; and the Liquor that is pressed out at this last Pressing is what we call *Beveridge*, which serves very well for present drinking in the Family, and is a good pleasant Liquor if not made too weak, and will keep well to the last, without any Racking.

The Way of furnishing the Cyder-Press with Pumice; by another Hand.—Who says, that no Press exceeds the Screw-Press. On the Bottom of a large Screw Cyder-Press lay clean Wheat-Straw, and on that a Heap of grinded Apples, and so with Wisps of Straw, by twisting it, and taking the Ends of the Bed of Straw, you go with it round the Heap of the bruised Apples, which in this Manner is to be increased, until, by winding round the Straw, and Addition of Apples, you have raised it two Foot high, more or less, as your Press will allow. Then with your Board, and Screw over it, you may screw and

press the Apples dry into the Form of a Cheese. But instead of Straw, you may have a Basket or Crib well made, and put Straw round it in the Inside to preserve the Pulp, which otherwise would either run through, in case the Wicker Passages be wide, or choak them, in case they be too narrow. Or a Hair Bag may be placed, furnished with Pumice in the Frame or Crib of a Screw Cyder-Press, for being screwed down and their Juice forced well out, by which Confinement the Hair Bag is preserved from tearing or bursting ; and it is according to this Method that most private Families in particular who make Cyder follow, which Screw is turned round by the Iron Crow. Now here is a necessary Caution to be observed.—Don't grind your Apples too small, lest too much of their Pulp pass away with the Cyder in pressing, a Fault that some Apples are more subject to than others, especially the over-ripe Sort, which, in this Condition, are of the Syrupy Kind, and which, being mixed with the Liquor, becomes a flying Lee, and makes it the more liable to become eager and sour, unless timely prevented. For this Reason some make Use of a Flair Sieve, and strain the Cyder through it, just as the Pulp comes from the Press, for keeping back any such gross Pulp ; and, being thus strained, the Cyder is put into the Cask, but not filled, and leaving the Bung-hole open, for its being racked off afterwards.

How a Bedfordshire Cyder Salesman grinds his Apples twice, for making the most Cyder of them.

—This Man grinds his Apples twice in his wooden Cyder-Mill, and presses them twice in his Screw-Press. When he has grinded his Apples the first Time, he presses the Pulp in Canvas straining Cloths, and not in a Hair Bag. This done, he takes out the Pulp or Pumice, and breaks it small, and puts it again into the Canvas Cloth, or a Hair Bag, and presses it as before. Others make Use of Hair Cloths folded about in a roundish Manner one upon another, with a thick Piece of Board between each, and so are pressed twice as aforesaid.

And if it is done a third Time, it may perhaps be no lost Labour; for thus thirteen or fourteen Bushels of Apples (if they are of the juicy Sort) will yield as much Cyder as will fill a Hoghead of sixty-three Gallons, when twenty or more Bushels are required to do it, if pressed but once.

Another Country Cyder Salesman's Way to increase his Quantity of Cyder.—This Man, at a certain Town in *Hertfordshire*, is called a great Cyder Man, because he sells much Cyder, and who has been observed by a near Neighbour of his, who informed me of it, that he has always Water by him to put into every Hair Bag of grinded Apples that he presses, by which he gets the more Juice out of the Apples, and which with the Water encreases the Quantity that he sells to his Customers for all neat Cyder. But
this

this is only one Cheat amongst many that are practised by some Cyder Salesmen.

Cyder, how made by a poor Cyder Salesman.—This Man is a Publican, and makes Cyder for his own selling by Retail; but, being low in Pocket, was discouraged from buying a wooden Cyder-Mill, therefore beat and stampt his Apples in a Trough, and when beat small, he lays a Piece of Canvas at the Bottom of his Screw-Press or square Frame, and his stamped Apples he spreads thinly over it; then Straw on them, and more Apples on that. Thus he proceeded till he had his Quantity of Apples under his Screw, and in this Manner went on making his Cyder after a serviceable good Method; but did not make any Cyderkin, or what we in *Hertfordshire* call Pomepirk, but gave all the Pumice away to his Neighbours, because he would not pay Excise for it, which he must have done, had he made and used the Pomepirk himself, or sold it to others.

How three Sorts of Cyders are made from the same grinded Apples.—The first Sort is made without Pressure of the Pulp, as aforesaid. The second by a moderate Pressure of the same Pulp. The third from the strongest Pressure of it. Thus it is good Husbandry for a Family to have these three Sorts of Cyder made, because they may be put to the Use of such Drinkers as the Master or Mistress sees fittest.

How Mr. Trigg, a Nobleman's Keeper, made half a Hoghead of Crab-Juice good Cyder.—

This was done near *Gaddeſden*, thus: As ſoon as the Crab-Juice had done fermenting, he got ready three ſeveral Bags made like Pudding-Bags, to draw up like a Purſe. In one of theſe he put Wheat, in another he put twelve Pounds of Raiſins, and the third he filled with Egg-Shells, leaving the Strings of each Bag out at the Bung-Hole; then he put in half a Sugar-Loaf looſe, and bung'd up, leaving only a Peg-Hole open for giving the Cyder Vent. But obſerve, that all theſe were not put into the half Hogſhead of Crab-Juice till it was fermented and racked off; and then all was let to reſt quiet a whole Year before it was tapped and bottled off, and then allowed to be excellent good Cyder.

Cyder made by a Buckinghamſhire Thatcher.
 —He beats his Apples in a wooden Trough, with wooden upright Beaters, then puts his beaten Apples in an open Tub, and fills it full with them, then he puts as much Water over the Apples as the Tub will contain, and lets it ſtand three Days undiſturbed. At the End of which he draws all the Liquor out of the Tub, and puts it into a Caſk; then he preſſes the Pumice, and puts all their Juice into the ſame Caſk, with Ginger and grated Nutmegs; and, as he ſays, it proved as good Cyder as he deſired to drink. After the Apples had been thus ſoaked and preſſed, he put them up into a Tub with Water, where they ſtood ſome Days, till he

he drew off a Cyderkin, or Pirkin, that served for a present small Drink.

Cyder made by a Hertfordshire Yeoman.—This Yeoman's own Farm, which he occupied, was worth about sixty Pounds a Year; and as he had a large Orchard, he made Cyder every Year, but seldom began making it till he had done sowing his Wheat, which was about *All-ballontide*, when his Apples had passed through a regular Sweating. When he had stamp'd and pressed his Apples by a Pulley-Press, he let their Juice remain in an open Tub working and fermenting some Time; at last he skimmed off the Top, drew it off as fine as he could, and barrell'd it up, and in the Barrel he put a Bag of Wheat, and a Parcel of sliced Pippins, for the Cyder to feed on, and did not tap it till it was a Year old. And I have been told, that it proved so strong as to heat the Stomach, sparkle in a Glass, drink fine to the last, and thought to be excellent Cyder.

A Farmer's wrong Way of making Cyder.—This Farmer lived within four Miles of *Tring*, in *Hertfordshire*, and, perverse to all other Ways of making Cyder, he followed his own Way, which was, by putting up his new Cyder directly from the Press into the Cask, and after it had done fretting or fermenting, he bung'd it up. This Cyder he made from his gathered Apples, and his windfall Apples all together, and paid dear for his obstinate Ignorance; for the Cyder, for Want of due Rackings, expended its wild Spirit

Spirit to that Degree, as to become insipidly weak; so that, in *December*, his Hogthead of Cyder, thus wrong made and managed, became so sharp, that he gave it amongst his Servants, as being not fit for his own drinking.

A Nobleman in Buckinghamshire, how he had a Hogthead of Cyder made from his choice Table-Fruit, but spoiled for Want of knowing how to manage it.—This Nobleman and his Lady were great Admirers of this excellent Liquor, Cyder; and having the best of Table-Apples, ordered them to be made into Cyder, I think it was in the Year 1742, and kept it till it was thought proper to tap it; when, instead of enjoying a pleasant Cyder, it proved a crabbed, tart Apple-Liquor; even so tart, that he refused to drink it, and gave it amongst his Servants.—The same Nobleman had also a Trial made to make a Cask of White-Wine with his Grapes, but to little Purpose; for this, like the Cyder, turned eager, for Want of knowing how to prevent it.

How another Nobleman enjoys the very strongest of Cyder in London, as it is sent him out of Devonshire.—This Nobleman, more judicious than many others, acts very much his own Friend, in making Use of the best of Cyder; and that is a Cyder made from right Sort of Apples, in the following Manner, *viz.* It is certain that the first Expression of any Liquor is the strongest and best tasted, particularly this of Cyder, which by this Means has the least Tincture of the earthy

earthy Part of the Fruit ; consequently is the most wholesome and best flavour'd ; which Consideration induced a Nobleman to have the richest of Cyder made for him that can be made ; and this he had done, by grinding the Apples very small, and laying their Pulp on Sieves, through which there discharged as much Juice as can be got from the Pressure of only the Weight of the Pulp.

CHAP. X.

Of fermenting and racking off Cyder.

THIS is one of the chiefest Parts of the Art of Cyder-making, for it is for Want of this Knowledge that many, who have attempted to make Cyder, have been so discouraged as not to do it a second Time. It is therefore in this, and in some other Secrets that the great Sale Cyderists hug themselves, in Thoughts of the little Danger they are in from Persons lessening their Profits in becoming their Equals or Rivals in this their mysterious Art. The like we say in the Country of new Beginners to keep tame Rabbits, for then the old experienced Rabbit-Keeper sneeringly says, *He'll soon give over.* Meaning, that although they have a good Conveniency of doing it, yet if they understand it not, their true Management, their

their Expence, Labour and Care, will bring them under a Loss rather than a Profit. Hence it appears how necessary it is to publish experienced Rules, and shew the shortest and cheapest Ways of making Cyder to the greatest Advantage. It is one principal Help towards fermenting Cyder, if it requires it, to assist it with Warmth; therefore some heat a little Parcel, and put it to the rest; and, covering the Cyder from the Press in a Tub or Vat, it has caused a Fermentation of it, and thereby a Separation of its gross Lee, making it much fitter for Preservation; for Cold retards it, and for this Reason it is that cool Cellars hinder much the Fining of Cyders, when a Place more exposed to the Sun, or other Warmth, has much sooner fermented it, and made it become fine. Again, some advise to let the grinded Apples lie four and twenty Hours before they are pressed, for giving the Cyder a more amber bright Colour, and for lessening its Fermentation afterwards. So, if Apples are over-ripe and mellow, they advise to add to each twenty Bushels of their Stampings and Grindings, six Gallons of pure Water poured on them as soon as beaten or ground; and altho' the Cyder be the weaker for it, it will prove the pleasanter; for over-ripe mellow Fruit part with so much of their loose Substance in the Discharge of their Juice, that it will be difficult to separate the Liquor from its Lee; and the more Lee the new Cyder or Mure has in it, the more furious will be the Fermentation;

mentation; which, if not timely and artfully check'd by Racking, the brisk and pleasant Spirits of the Cyder will fly off, and leave a vapid, if not a sour Drink behind. In the Racking off your new Cyder, let it run out of your Tub two or three Inches from the Bottom by a Cock, and then the Lee or Settlements may be put amongst the Stampings, or Pumice, for making the better Water-Cyder, or Cyderkin. Note also, you are to cover it all the Time it is fermenting in your Tubs, and that the finer you put the Cyder into your Cask, the less it will ferment there, and the better it will drink, and be preserved sound. But a more certain, and much better Method I shall give an Account of from the Practice of my *Devonshire* Correspondent, as follows, *viz.*

The new excellent Method of fermenting and racking Cyder, according to the present Practice of the Southams.—As soon as Cyder is run through a Strainer from the Press, they put it into a very clean, sweet Vessel, either a Pipe or Hoghead, but a Pipe is best, provided the Quantity will admit of it, for the larger the Quantity lies together, the better it is for the Cyder; but if the Family is a small one, Hogheads are best. When the Cask is filled from the Press, they take Care to fill it no more than within six or eight Inches of the Top, by which it will have Room enough to work, without working over; for this must be avoided, or the contrary will tend to the Damage of the Cyder, for

for I believe hardly any Liquor contracts a greater Fermentation than this Sort. When the Cask is thus filled, leave the Bung-hole open, for the Bung must not be put on till after the first Racking, and even then but very lightly, till the Fermentation is entirely over, which it will not be under a considerable Time. The sooner the Cyder is racked from its first Lees the better, because such gross Lees will not only cause it to ferment too much, if not rack'd off in due Season, and consequently weaken the Cyder, but it will also cause it to turn sour, and when once this happens it is rarely recoverable. To prevent this, try it frequently, by having a Pin or Peg of Wood made exactly to follow a large Piercer forced into the Middle of the Cask's Head, or rather in the upper Part of it to take it out at Pleasure. By this it is easy to know whether the Cyder is fine or not; and, to know it the better, try it every six and thirty or eight and forty Hours, while it remains on its gross Lees. Not but that it may fine in less than that Time, though it seldom happens to be so, for it may require a Week, or Fortnight, or more; and the Reason of such Uncertainty is on Account of the Change of Weather; for when it is fine and clear, the Cyder will the sooner become clear; and if it is not then rack'd off, and foul Weather succeeds, the Fermentation will begin again, and the Cyder return to its former Grossness; so that if you neglect Racking when it first becomes fine, it

may be prick'd before you are favoured with the like Opportunity, and then, very likely, it may be too late for its Recovery. Therefore, I think, too much Care cannot be made Use of in the Management of this excellent Liquor, especially in the racking it off as soon as possible; for, by so doing, the Fermentation will be lessened, as I have before observed. When it is racked off, take Care the Cask it is put in is thoroughly sweet, and fill it near full, but so as to give the Bung full Liberty; and if you have not a sufficient Quantity of rack'd Cyder to fill such a Cask, it is better to let all the gross Lee Part remain behind, than to take any of it to make up your Quantity for this Purpose; and when the finest Part is thus rack'd off, the foul Part so separated should be fined down for present drinking; and if this is cleverly done, there will not be much of it wasted.

How the Southams Cyderist makes a sweet Cyder of rough Cyder.—The second, third or fourth Racking is performed as the first is; but we reckon, that twice racking of Cyder made from moderate rough Fruit is sufficient, unless we chuse to have it very sweet; for the oftener it is racked the sweeter it will be, provided it is done in due Season; for if the Fruit was hoarded as I have directed, and the Cyder racked often enough, the roughest Cyder may be made mellow and sweetish. But as much racking of Cyder weakens it, so no more should be used than it requires; for I have known some of
our

our *Southams* Cyder, by too much racking, made so sweet, as to render it somewhat disagreeable, and even unwholesome. Of this Sort I once drank about a Quart, but I had not drank it long, before I became sick and griped. And it is a certain Maxim with us, that the less Cyder is racked, the stronger and wholesomer it is. For this Reason our *Devonshire* Farmers seldom rack their Cyder for their Family Use more than once, because it is less Trouble, stronger-bodied, much more wholesome, and they think it better flavour'd than the mild, sweet Sort. And indeed it is now observed, that most Persons of the knowing Sort, admire such Cyder most, which naturally retains a moderate rough Taste, particularly when it is made from several Sorts of the true Cyder Apples, that are reckoned in *Devonshire* the Sweet-sour, the *Cornish*, the Bachamoors, the Megets, and the Cagagees.

The Practice of a curious Devonshire Gentleman, who is allowed, by the Country about him, to be generally Master of the best of Cyder — From the Press he puts his new Cyder into a Cask, where it is to ferment till it begins to fall. That is to say, the Fall is not to be observed from the Fall of its Head, but from the Fall of its gross Lees or Particles; and this happens as the Weather is foul or fine. In muddy, cloudy Weather it holds its Fermentation longer; in fine, serene Weather it will sometimes fall its Lees, and settle fine in a Night
and

and Day's Time, or less. But whether sooner or later, it is to be discovered by a wooden Peg placed within about a third Part of the Top of the Cask's Head, that is to be taken out with a Pair of Pincers at Pleasure, and thereby the Cyder drawn into a Glas will shew its Condition. Then, as soon as it is perceived to be tolerable fine, he draws it directly into a dry sweet Cask. Here the Care must be the same as before; and here in a Week or two or more, if the Cyder has precipitated its Lee, and got fine, it must thus be a second Time rack'd off into the first Cask. Though, upon Necessity, one Cask may serve this Purpose, by racking the Cyder the first Time into an open Tub that is kept entirely for this same Use.

Why there is so much bad Cyder made, according to the Observations made by the Devonshire Cyderist.—One chief Reason is, by ignorant and slothful Persons leaving Grounds or Lees of former Cyder in a Cask so long, till it forms and lodges a blue Slime of a tartarous Nature, which fails not of turning the new Cyder eager presently. And although they think to cure such a foul Cask by scalding it, they find the Effect contrary; for thus they, as I said, scald and drive the Taint the farther into Wood, like unto the common Method of drying a wet Boot presently, by burning a Piece of Paper in it, which forces the Wet outwards. Therefore it is the Practice of our most curious Cyderists, upon a Suspicion of a Cask's being foul, or any ways tainted, to

I

take

take out its Head, and wash it with cold Water, Ashes, and Sand, by scrubbing it soundly with a Brush. And if it is a Pipe, that its Bottom Part cannot be reached by the Hand, they make Use of a long-handle Brush. Thus, though a Cask be foul, yet if it is truly sweet, by thus scrubbing it with a Brush, Water, and Sand, it is sufficient, and need not be fired. Only let it stand in the Air for the Sun to dry it a Day or two, and put in the Head. Then one Day before the Cyder is put into the Cask, put into it as much cold Water as will fill it half or a quarter full, and turn it upon each of its Heads for about six Hours at a Time, and it will close all its Joints, and thereby you will secure your Cask from leaking. But if the Taint is too much to be thus overcome by scrubbing the Cask, the burning it with Straw, as aforesaid, must be made Use of. By one of these Methods, I know a curious Cyderist refuses to make Use of any Brimstone Match, as thinking there is no Occasion for any Thing to be done to a Cask, when it is thus thoroughly sweetened.

How a Gentleman turned his Cyder into Vinegar by a wrong Management.—A Gentleman having a great Quantity of Cyder, and not having a sufficient Number of sweet Casks to put it into, put a Parcel of it into a Malt-Liquor Cask, which quickly turned it into Vinegar.

How a Gentleman's Servant had in Part spoiled a Hogshead of Cyder, and how, by the Gentleman's Directions, it was recovered.—This Gentle-

man, Master of a fine Landed-Estate in *Devonshire*, and a celebrated Judge and Maker of Cyder, on tasting one Hogthead of Cyder, found it began to fail; upon which he asked his Servant, what he had done to cause it? He answered, he believed he let the Grounds lie too long in it before he clean'd them out. The Gentleman understanding thus the Cause, ordered his Servant directly to rack off the Cyder; and it was done accordingly. Then he had a Head taken out, fired it, shaved the Inside, and put the Head in again; which, when done, and the Cask well washed, the Cyder was returned into it, and perfectly recovered. For as Fire and Water are said to overcome all Things, the Taint (if not quite through all the Wood) must be destroyed; because, in burning a Cask, the Smoak will pierce through the very Joints of it.

A Case, shewing how a Gentleman in Cornwall recovered his old Cyder that was damaged by his villainous Servants, who, to supply what they drank of it, put Water into the Cask.—This Gentleman, living near C—g—n in *Cornwall*, having a good Quantity of old Cyder, which he expected would have kept very well, being very good when he tasted it, some Time before the ensuing Season for making Cyder; but, tasting it afterwards, he found it in a very bad Condition, even to his Surprise, and the more, as he had taken Care to procure the best of Fruit; for some of it became ropy, and the best hardly drinkable. The Reason of which

he could not at first tell ; but, on Examination, he found he had a great deal of Reason to believe his Servants had drawn out a good Quantity, and to supply the Deficiency, and for Fear of being found-out, they had filled up the Cask with Water. Upon this he attempted a Cure in the same Manner his Neighbours used to do when their Cyder was damaged by the Cask, or otherwise, which is as follows, *viz.* When the Pumice or ground Apples had passed the first Operation, by which the greatest Part of the Cyder was pressed out, they then took down the Cheeses or Pumice Cakes, and breaking them, they put it into a Stone-Trough, which lies in the same Form as that does wherein Tanners grind their Bark. Upon this spread Pumice they poured as much of this damaged Cyder as the Place would well contain, then they put to the Horse, and drew the great round Stone about a Quarter of an Hour, in which Time the old Cyder became thoroughly incorporated with the new Pumice ; this done, they put all into the Press, and pressed out all the new Cyder, till the Cakes became dry as usual, as in Case of making Cyder from the first. The whole Quantity of old Cyder being thus managed, they put into Tubs or Casks to ferment, and it did ferment, but not in so great a Degree as intire new Cyder would, because it detains a Lighter Body. Here they rack'd it twice, taking great Care to put it into a right sweet Cask, which compleated the Work. But observe, that such cured Cyder will not keep so long

long as the first made purer Sort, therefore should be drank first out. Thus the ill Qualities of the old Cyder is carried off by the Help of a new Pumice, and a new Fermentation.

To prevent Cyder, and keep it from fretting or fermenting too much.—Prevention is better than Remedy; therefore gather no Apples before they are ripe, nor make Cyder of them before they have thoroughly sweated, for these are the chief Reasons and Causes of too much hissing, fretting, or fermenting. But if your Apples should happen to be in this Condition, rack it off into another Cask, and do the same again in about a Fortnight's Time. If the Vessel is Brim full of Cyder it will fret the more, for which Reason let it want one or two, three or four Quarts. And lest you have slopt up or bung'd the Cask before the Cyder has done fermenting, open the Bung once in two or three Days to examine it, and if it is not thoroughly quiet, leave it open a little While at a Time; for although cold Weather, or a cold Place may keep the Cyder back from fermenting, yet it cannot hinder it a very long Time, for this Liquor abounds with such a Quantity of exalted Spirits, that it will bring itself into a Fermentation in a Cellar of Clay in Time. And so prone is Cyder to this, that even its weaker Part, or what we call Pomepirk, or Water-Cyder, will do the same, and that too often in Extreams.

A Hertfordshire Farmer's Way of making Cyder for his small Family.—This Man rents a Farm about thirty Pounds a Year, and keeps three Horses for the Plow and Cart; and, having a small Orchard, he generally makes a Cask of Cyder in a bearing Year. To do which he beats his Apples, and after pressing he lets their Juice stand in an open Tub for a Fortnight, then draws off the fine Part, and leaves the Lee behind. Next, he boils three Pounds of ordinary Sugar in three Pints of Water, and, when cold, puts it into his Firkin, that holds nine Gallons of new Cyder, and thinks it the best of Cyder; for, as he says, by such an early Application of syrupy Sugar, the first Sweetness of the Sugar is preserved. And indeed this Way of doctoring Cyder is at this Time much practised in *Hertfordshire* by Farmers and petty Publicans; the Hint of which, I suppose, was first taken from what Sir *Jonas Moor* has published.

How to make Cyder-Royal, or double Cyder, by Sir Jonas Moor's Receipt.—Take, says he, fifty Pounds Weight of Sugar, and make it into a Syrup, thus; First beat the Whites of 15 or 20 Eggs well with a Whisk, or wooden Battledore, in five Gallons of Water; then take half this Egg-water and put it into a Kettle, and dissolve your Sugar in the same as it hangs over a moderate Fire; keep it stirring, and as it boils, add more Egg-water, and continue adding now and then, as it boils, till all the Egg-water is thus employed. In
doing

doing this the Egg-Water will raise a Scum, which you must take off from Time to Time, till the Liquor is cleared from all its Filth, which is only the Design of thus making Use of Whites of Eggs. Then put in more Water, enough to make it boil to a clear Syrup, of the Quantity aforesaid; and, when it is cold, it must be put into your Hogshead of Cyder in the following Manner, *viz.* When your Cyder is done fermenting and hissing, which you may easily know by laying your Ear to the Bung-hole (having been rack'd off for the last Time) then take two Gallons, more or less, of this Syrup, and mix it with as much clean Brandy, (whereof old Molasses is the best this Side of *French* Brandy.) This Mixture stir well into your Hogshead of rack'd Cyder, and bung up directly, then give it three or four Months Age before you tap it. If the Cyder is to taste like Sack, mix twenty Quarts of the Syrup with twenty Quarts of Brandy, and stir it well into the Hogshead of Cyder; but if it is to taste like *French* White-Wine, less, or none at all. For this Purpose coarse Sugar will do as well as finer, because, by thus clarifying it, it will be equally as good, only with this Difference, that white Sugar will keep the Cyder pale, and the coarse browner. Thus, the Knight says, such Syrup will stand you in but Four-pence or Five-pence a Quart, and, being a pure, refined Syrup, it will prove wholesome and nourishing, and as palatable.

How Cyder may be made to prevent, in a very great Degree, the Importation of Foreign Wines into Great-Britain, and all the King's Dominions.

—Sir *Jonas Moor* adds, that this Sort of improved syrupy Cyder may be made to be sold at Two-pence or Three-pence a Quart, and that if Plantations of Cyder Apple-Trees, and of Gooseberries and Currants between them, were made according to his Directions, it would not only very much prevent the Importation and Consumption of Foreign Wines, but bring in a Revenue to the Crown of six or eight hundred thousand Pounds a Year, by a Duty laid on such his Cyder, that, he says, will be as strong, or stronger than the best *French Wines*, and altogether as pleasing, though it be somewhat different in Taste; by which it will come into such general Esteem, as to prevent sending our Treasure abroad, to Climates vastly different from ours, for Wines brewed again with Variety of unknown, and perhaps dangerous Ingredients.

To this I answer, and have to observe, that what Sir *Jonas Moor* says as to the Improvement of Lands, by planting more Orchards, and thereby causing Cyder to come so much into Esteem and Use, as to prevent, in a very great Degree, the Importation and Consumption of Foreign Wines, and bringing in a large Revenue to the Crown, in my humble Opinion, appears to be very true; but I dare presume to say, this may be done in a much cheaper, whole-

wholefomer, and more palatable a Manner than what the Knight has proposed: I must own indeed, that I think this ingenious Gentleman has wrote better on the Cyder Subject, than any other Author whatsoever; yet was ignorant of planting the right Sort of Cyder Apple-Trees, else, I believe, he would not have confined his Directions to the planting of Redstreaks and Gold Pippins only. However, to support the weak Cyder that is to be made from these two Sorts of Apples, he has prescribed the Addition of Syrup and Brandy, which truly may be said to be a Sophistication and Adulteration of this most noble, pure, delicate, vinous Drink. Whereas this, or any other Mixture to strengthen and improve the Taste of Cyder, is by the *Southams* Cyderists disdained with much Scorn; saying, that their Cyder is impregnated with such Plenty of exalted Spirits, and with such a pleasant Flavour and Relish, as makes all Sugar additional Ingredients that may be mixed with it, tend to make it worse than better.

How to improve a Cyder made from greenish Fruit.—When it happens that Apples fall before they are full ripe, as many do, by being blown down by high Winds, and you have a mind to enjoy a pleasant, strong Cyder from their weak Juice; or if Apples are in an unripe Condition when you gather them, or that you will not stay for giving Apples Time to ripen or sweat; I say, that in either of these Cases you may help it, and supply much of, or all these Defects, by boiling the Cyder from the Press,

or

or assisting it without boiling, in the following Manner, *viz.* When you have pressed your Apple-Pulp, immediately put about six and forty Gallons of its Juice into a Hoghead, and as soon as you find it clearish, (which you may discover by drawing some into a Glass by a Peg-hole from Time to Time) rack it off into a clean prepared Cask till it is near full; then, if your Cask holds six and thirty Gallons, put ten Pounds of any Sort of Raisins into Brandy, and let them soak in it four Days; at the End of which put only the Raisins into the Barrel of Cyder, and bung up, leaving a Peg-hole open for a Vent, in case the Liquor should ferment, and tap in due Time.

To fine a Hoghead of Cyder.—This is but little or nothing observed in the *Southams*, by Reason they think the Rackings of their Cyder gives it a sufficient Fineness, if it stands a few Weeks afterwards undisturbed in the Cask. However, I shall here insert two Receipts that have been made Use of with Success, *viz.* When your Cyder has entirely done fermenting and fretting, take two or three Quarts, but two is enough, of a clean Cyder Brandy, or *French Brandy*, or a clean rectified Malt Spirit that is full proof; to the two Quarts add two Ounces of beaten powdered Allum, with three Pounds of powder'd Sugar-candy, and four or five Ounces of Stone-roll Brimstone, and put all into a Hoghead of Cyder, with a Pennyworth of Cochineal tied up in a Rag.

A

A second Receipt to fine and preserve a Hogshhead of Cyder.—Beat the Whites of eight Eggs with their Shells, and mix them with two or three Handfuls of Bean-Flour finely sifted, half a Pint of Spirit of Wine, and some Honey or Treacle, enough to make it a thick Liquid; stir all well into a Hogshhead of racked Cyder.

F I N I S.



To

To all BREWERS, VICTUALERS, and MALTSTERS, as well as
private Families, who are desirous of having

GOOD MALT LIQUORS.

Just Published, (Price Five Shillings, Bound in Calf)

The SIXTH EDITION, of

The London and Country Brewer.

In FOUR PARTS. Containing,

- | | |
|---|---|
| <p>1. THE Nature and Improvement of Barley, and of distinguishing good from bad</p> <p>2. The Manner of making Malt, both Pale and Amber, and of distinguishing good from bad, with Directions for grinding it.</p> <p>3. The Nature and Use of the Hop</p> <p>4. Of Brewing in general.</p> <p>5. Of the <i>London</i> Method of Brewing Stout, Butt-Beer, Pale and Brown Ales.</p> <p>6. The Country or private Way of Brewing for small Families.</p> <p>7. Directions to be observed in boiling and working Malt-Liquors.</p> <p>8. Of Foxing or Tainting Malt-Liquors; their Prevention and Cure.</p> <p>9. Of artificial Lees for feeding, fining, preserving, and relishing Malt-Liquors.</p> <p>10. Directions for cleaning, sweetening, and bunging of Casks and other Brewing Vessels.</p> | <p>11. The Profit and Pleasure of Brewing in a private Family.</p> <p>12. Of Brewing <i>Otober</i> Beer.</p> <p>13. Of recovering Liquors when stale, prick'd, cloudy, or otherwise damaged.</p> <p>14. Sir <i>Thomas Seabright's</i> Method of Brewing Pale <i>Otober</i> Beer.</p> <p>15. Of Brewing Butt-Beer, called Porter.</p> <p>16. Common Purl, improved by a new and cheap Receipt.</p> <p>17. The Office of the Cellar-Man, of improving Liquors in the Cask, and Directions for bottling them.</p> <p>18. A genuine Receipt for excellent Balls for fining, feeding, preserving, relishing and colouring Malt-Drinks, Wines and Cyders.</p> <p>19. The Method of Brewing Malt-Liquors, as practised in most Counties in <i>England</i>.</p> <p>20. Miscellaneous Matters relating to brewing and improving of Malt Liquors.</p> |
|---|---|

Sold by R. BALDWIN, junr. at the *Rose* in *Pater-Noster-Row*,
and by all Booksellers in *Great-Britain* and *Ireland*.

Of whom may be had,

The FOURTH EDITION, (Price Three Shillings) of

The PRACTICAL FARMER:

OR,

HERTFORDSHIRE HUSBANDMAN.

Containing many new Improvements in Husbandry. In Two Parts,

Just Published, the First Volume,
(Adorned with One Hundred and Twenty-Four Copper-Plates)

O F

THE UNIVERSAL TRAVELLER:

Or, a Compleat Description of the several NATIONS of the WORLD. Shewing, 1. The Situation, Boundaries and Face of the respective Countries. 2. The Number of Provinces, and chief Towns in each. 3. The Genius, Temper, and Habits of the several People. 4. Their Religion, Government, and Forces by Sea and Land. 5. Their Traffick, Produce of their Soil, Animals and Minerals. 6. An Abstract of the History of each Nation. Brought down to the present Time. And illustrated with great Variety of Maps, and Views of Cities: Cost of the Habits of the People, their most remarkable Animals, Vegetables, &c. proper for embellishing a Work of this Kind.

By Mr. S A L M O N,

Author of the NEW GEOGRAPHICAL GRAMMAR.

Printed for, and Sold by R. BALDWIN in *Pater-Noster-Row*.
Of whom may be had GRATIS, Number I. (being the three first Sheets) as a Specimen.

* * The Proprietor assures his Subscribers, and others who are inclined to become Purchasers, that this Work will be completed in Two Volumes in Folio, AND NO MORE.

Now publishing Weekly, at Six-pence a Number,

By the KING's AUTHORITY,

A NEW EDITION of

THE HISTORY of LONDON.

By WILLIAM MAITLAND, F. R. S.

In Two Volumes, Folio.

Illustrated with One Hundred and Twenty Copper Plates of all the Churches, Publick Buildings, Hospitals, Bridges, &c. Plans of the City of London, Westminster, Southwark, and Places adjacent, and a Map of the Country ten Miles in Circumference, so exactly drawn, neatly engraved, and on so large a Scale, that each Plate could not be sold separate for less than One Shilling.

And improved with a great Variety of authentick Pieces, relating to the progressive Alterations it has undergone, and a Description of every new Foundation and additional Building, with which this Metropolis has been lately adorned, and increased to such a surprising Extent, as to carry the Appearance of a large County in the Number of its Houses and Inhabitants.

By which all the Defects of other Authors on this Subject will be supplied, their Errors corrected, and the History brought down with great Care and Impartiality to the present Time.

Lately Published, (Neatly Printed)

In One large handsome VOLUME, OCTAVO,

(Price Five Shillings, Bound in Calf)

A COMPLEAT SYSTEM of Experienced Improvements made on *Sheep, Grass-Lambs, and House-Lambs*: Or, the *Country Gentleman's*, the *Farmer's*, the *Grazier's*, the *Sheep-Dealer's*, and the *SHEPHERD'S SURE GUIDE*: In the profitable Management of those most serviceable Creatures, according to the present Practice of this Author, and the most accurate *Graziers, Farmers, Sheep-Dealers, and Shepherds of England*. Shewing, 1. How the best of Sheep may be bred. 2. How to preserve them from Surfeits, Scabs, Wood-Evil, White and Red Water, the Rot, and all other Distempers. 3. How to cure Sheep when wounded or diseased, particularly when they have the White or Red Water, and even the Rot, if an early Application is made Use of as directed: and this by such cheap and ready Remedies, that the poorest Farmer must be induced to use them, so that there need not be a rotten Sheep, or Lamb, in the Nation. 4. How to preserve Sheep from Hoving or Sickening, to fat them in the quickest and cheapest Manner, and to cause them to have a sweet Flesh, while they are fattening on Turnips, or Rapes, contrary to the Nature of those rank Plants. 5. How to make an Hundred Ewes take Ram in an Hour's Time, either by artificial, or by natural Means, at any Time of the Year. 6. How to secure Lambs from being killed by Foxes. 7. How to make the most Profit of rotten Sheeps Carcasses, or those that die by Accident. 8. How to teach Dogs six several Sorts of Discipline. for making them serviceable to Shepherds and others. 9. Many Impositions exposed relating to Sheep and Lambs. 10. The newest Methods of suckling House-Lambs, in the greatest Perfection.

With many other curious and serviceable Matters.

A Work different from all others ever yet published, as it is explained and improved by great Numbers of various Cases that have really happened; whereby the Woollen Manufacture, and Interest of *Great-Britain*, may be more highly improved, than ever it was yet done, by keeping all Sorts of Sheep and Lambs in the greatest Health, though they feed all the while on the worst of moorish, or swampy Ground; and causing them to yield, in the wettest Seasons, a Wool, far exceeding in Goodness, that of all Nations whatsoever. In Three Books.

By WILLIAM ELLIS of Little Gaddesden, in *Hertfordshire*,
Farmer.

Printed for R. BALDWIN, at the *Rose*, in *Pater-Noster-Row*;
and Sold by all Booksellers in *Great-Britain* and *Ireland*.

Just Published,

In Two handsome VOLUMES,

(Price Six Shillings, Bound in Calf)

A NEW EDITION, being the SIXTH,

With every Receipt and new Improvement down to the present Time, and other large Additions, rendering it the most useful and valuable Family Book extant,

The LADY'S COMPANION:

Containing upwards of Three thousand different Receipts in every Kind of COOKERY, and those the best and most fashionable; being four times the Quantity of any Book of this Sort. 1. Making near two hundred different Sorts of Soops, Potrages, Broths, Sauces, Cullises, &c. after the French, Italian, Dutch, and English Way; also making Cake-Soop for the Pocket. 2. Dressing Flesh, Fish, and Fowl; this last illustrated with Cuts, shewing how every Fowl is to be truss'd. 3. Directions for making Ragoos and Fricaseys. 4. Directions for dressing all Manner of Kitchen-Garden Stuff, &c. 5. Making two hundred different Sorts of Puddings, Florendines, Tanseys, &c. which are four times the Number to be met with in any other Book of this Kind. 6. The whole Art of Pastry, in making upwards of two hundred Pies, (with the Shapes of them engraven on Copper-Plates) Tarts, Pasties, Custards, Cheese-Cakes, Yorkshire Muffins, &c. 7. Receipts for all Manner of Pickling, Potting, Collaring, &c. 8. For Preserving, making Creams, Jellies, and all Manner of Confectionary, with particular Receipts for making Orgeat, and Blanc Manger. 9. Rules and Directions for setting out Dinners, Suppers, and grand Entertainments. 10. Receipts, or various Ways of eating British pickled Herrings, for making Soops, &c. now first added to this Sixth Edition.

To which are added,

Bills of Fare for every Month in the Year; with Directions for Marketing. Also Directions for brewing Beers, Ales, &c. making all Sorts of English Wines, Cyder, Mum, Metheglin, Vinegar, Verjuice, Catchup, &c. With the Receipts of Mrs. Stevens for the Stone; Dr. Mead, for the Bite of a mad Dog; the Recipe, sent from Ireland, for the Gout; Sir Hans Sloane's Receipt for sore Eyes; and the Receipt for making Tar-Water.

Illustrated with Copper-Plates, and a beautiful Frontispiece, now first added.

Printed for R. BALDWIN, in *Pater-Noster Row*; and Sold by all Booksellers, Stationers, and the News-Carriers, in *Great-Britain and Ireland*.

Lately Published, the EIGHTH EDITION,
(Price 3s. 6d. with Cuts, and 2s. and 6d. without, nearly Bound,)
Adorned with 32 Copper Plates, representing the most remarkable
Incidents in the English History, for the Entertainment of Youth,
 Together with the HEADS of the KINGS and QUEENS,

A NEW HISTORY of ENGLAND,
 By Question and Answer. Extracted from the most celebrated English Historians, particularly M. RAPIN de THOYRAS.

Giving a particular and accurate Account of the Monarchy, the State, Government, and Geography of Great Britain and Ireland; also the Wars and Revolutions that have happened in these Kingdoms; with an Account of the Conquests and Governments of the Romans, Saxons, Danes, and Normans, in England: Likewise a particular History of each King, from the first Establishment of that Kingdom, to his late Majesty's Reign. To every King's Reign a most excellent Chronological Table is prefixed, by which we may easily discover what Popes, Emperors of the East and West, Kings of France, &c. have reigned. It also gives an Account of the most eminent Men who flourished in each Reign; by what Means the Kingdom of Ireland became dependent on the Crown of England; what Wars have happened in Ireland and Scotland. This Book deserves a Place in the best Study, and is so easy and intelligible, that it will delight and improve the meanest Understanding to so great a Degree, that even Children may become excellent Historians, and give a good Account of these Kingdoms, and the Government of them.

A List of the PLATES in this HISTORY.

FRONTISPIECE.—Pope Adrian sets the Crown on King Alfred's Head.—Guy Earl of Warwick defeats Colebrand the Danish Champion.—Edward the Martyr stabbed by Order of his Mother-in-Law.—King Canute I. commands the Waves of the Sea.—Heads of K. William the Conqueror, &c.—Deputies from London present the Keys to William the Conqueror.—K. William Rufus slain by Sir Walter Tyrrel.—King Henry II. scourged at Becket's Tomb.—King Richard I. taken in Disguise by Leopold, &c.—King John resigns his Crown to the Pope's Nuncio.—Edward, first Prince of Wales, born at Carnarvon Castle.—Institution of the Order of the Garter.—Wat Tyler killed by the Lord Mayor in Smithfield.—Heads of King Henry IV. &c.—King Henry V. defeats the French at Agincourt.—King Edward V. and his Brother murdered in the Tower.—Death of K. Richard III.—Jane Shore does Penance at St Paul's Church.—Marriage of Anna Bullen to K. Henry VIII.—Deaths of Jane Gray and Lord Dudley.—Bps. burnt in Smithfield.—Mary Q. of Scots beheaded.—Defeat of the Spanish Armada.—Gun-powder Plot discovered.—Heads of K. Charles I. &c.—D. of Buckingham stabbed by Felton.—K. Charles I. beheaded.—K. Charles II. in Disguise in the Oak.—Plague in 1665.—Kirke's Cruelty to a young Woman, &c.—K. James embarks in a Frigate for France.—Battle of Blenheim.

Printed for R. BALDWIN, at the *Rose* in *Pater-Noster-Row*; and Sold by all Booksellers in *Great-Britain* and *Ireland*.